

CHRISTMAS EVE MENU 2017

Appetizers

SEAFOOD CHOWDER 10

Manhattan Seafood chowder

BUFFALO MOZZARELLA 19

Buffalo Mozzarella, Prosciutto di Parma, Beefsteak Tomatoes, Roasted Peppers, & EVO

BROCCOLETTI DI RAPA CON SALSICCIA 16

Sweet or Hot Italian Sausage with Broccoli Rabe, EVO, Garlic

FRIED CALAMARI 16

Fried Calamari with your choice of Sweet or Hot Tomato Sauce

SEAFOOD SALAD 20

Calamari, Shrimp, Octopus, EVO/lemon dressing.

SHRIMP SCAMPI 20

CHEFS " 40 YEAR OLD" SIGNATURE RECIPE

Jumbo Shrimp Scampi. Butter/garlic sauce

CLAMS OREGANATA 13

BACCALA SALAD 18

Salt cod salad with potatoes, roasted red pepper, celery, fennel, capers, parsley, red wine vinegar, EVO.

ROASTED BEET SALAD 11

Red and Golden Roasted Beets, Fried Chickpeas, Crumbled Feta, Shallots, Red Wine Vinaigrette.

CAESAR SALAD 11

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons.
Topped with White Anchovies

MAIN COURSE (Entrées)

FEAST OF THE SEVEN FISHES 42

Shrimp, Clams, Mussels, Scallops, Calamari, Salmon, and Cod in a light tomato sauce. Black Squid Ink Pasta

LINGUINI WITH CLAMS 20

Fresh Chopped Clams with White or Red Sauce

FOUR CHEESE RAVIOLI 20

Four Cheese Ravioli, Walnut Butter Sauce, Fresh Sage

SPAGHETTI PUTANESCA 20

Anchoivies, Capers, Tomato, Olive Oil, Onions, Garlic, Gaeta Olives

CHILEAN SEA BASS - Chefs Signature dish featured in “Chefs Confidential” cookbook 42

Chilean Sea Bass, Pan Roasted, served with White Wine Lemon Sauce. Porcini & Wild Mushroom Risotto with Rock Shrimp and Peas.

ROASTED LOBSTER TAIL with GNOCCHI - 40

Pan Roasted Lobster Tail and Lobster Meat. Potato Gnocchi, Asparagus, Oven Dried Tomatoes and Black Truffles.

SOLE FRANCESE

Sautéed Spinach, Lobster Raviolo 39

CHICKEN POSITANO 30

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese. Madeira Wine Sauce. Mashed Potatoes

BONELESS SHORT RIBS OF BEEF 30

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter. Mashed Potatoes & Vegetable

HAND CUT FILET MIGNON - 42

Prime Angus Center Cut Grilled Filet Mignon topped with Herb Truffle Butter. Red Wine Balsamic Sauce. Mashed Potatoes and Vegetable

BERKSHIRE CENTER CUT PORK CHOP 32

Berkshire Center Cut Pork Chop, Hand Cut, Pan Seared, White Wine, Fennel, Shallots, Cherry Tomatoes, Capers, Parsley, Lemon Zest, Mashed Potatoes

Contorni (Side Dishes) 10

Broccoli Rabe - Garlic and Oil or Steamed

Spinaci (Spinach) Garlic and Oil or Steamed

Funghi Selvatici in Padella (Wild Mushrooms) Sauteed with oil and garlic

Asparagi Alla Parmigiana (Asparagus Parmesan) or Steamed

French fried potatoes drizzled with white truffle oil. Parmigiano reggiano

100% Gluten Free and Organic Whole Wheat pasta available

EXECUTIVE CHEF

Zoran – Zorko Glavan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Please advise any food allergies prior to ordering