



HAPPY
NEW YEAR

\$ 95.00 per person + tax and gratuity

1st course

Gamberri Santa Barbara

Tender Gulf Shrimp sautéed in garlic white and lemon basil sauce

Crespollini di Capone

Homemade Crepes folded with blackened chicken and Italian spices baked in spicy Bechamel

Carpaccio Di Salmon

Thinly sliced cured Norwegian Salmon with marinated red onions, capers, marscarpone cream
garlic crostini's

2nd course

Zuppa di Vongole

New England Clam chowder

Insalata Pepperonata

Tender mixed greens tossed in a champagne vinaigrette
With banana peppers, shaved radishes
Cucumbers and feta cheese

3rd Course

Spigola al Forno

Broiled Chilean Sea Bass over Pappardelle pasta with julienne vegetables In a lemon caper sauce

Bistecca al Ferro

14oz. N.Y. Strip grilled with crimini mushrooms
rosemary cabernet sauce

Transimo Fragolina

Norwegian Salmon with a raspberry glaze onion marmalade & grilled asparagus

Dessert

Strawberry Grand Marnier cake w/ kiwi confetti
sugar almonds & rum caramel