



NEW YEAR'S EVE DINNER MENU

ANTIPASTO E PROSECCO

POACHED PEAR, CREAMY SWEET GORGONZOLA AND WALNUTS
PAIRED WITH A GLASS OF PROSECCO

PRIMI PIATTI

HOME MADE LOBSTER RAVIOLONI IN A SAFFRON CREAM SAUCE
OR

HOME MADE FETTUCCINE WITH FILET MIGNON, PORCINI
MUSHROOM, RED WINE SAUCE

SECONDI PIATTI

GRILLED VEAL CHOP TOPPED WITH CREAM OF TALEGGIO AND
ASPARAGUS

OR

BAKED SEA BASS WITH LEMON, EXTRA VIRGIN OLIVE OIL,
GARLIC

DOLCE

SCOOP OF HOME-MADE PISTACHIO GELATO DROWNED IN A SHOT
OF ESPRESSO

\$80 per Person