Christmas on 5th Ave S
$100.00 per person Menu
(Plus Tax and 20% Gratuity)

Choice of
La Burrata
Mozzarella Cheese with a creamy center served with sliced beefsteak tomatoes, fresh basil, evoo and crostini

Seafood Salad
U10 Diver Scallops, Calamari, Shrimp and Mussels in a citrus vinaigrette

Choice of
Insalata Bellini
Mixed baby greens, tomatoes, dijon vinaigrette

Caesar Salad
Traditional Caesar with romaine lettuce, paprika croutons and parmigiana cheese

Choice of
Pappardelle Alla Piemontese
Pappardelle pasta sauteed with porcini mushrooms and ragu bolognese

Filet Mignon
8oz. Filet Mignon seasoned and grilled served with porcini mushroom sauce, parmigiana mashed potatoes and seasonal vegetables

Veal Ossobuco
Braised Veal shank in a tomato based sauce with carrots, celery and onions served on a bed of saffron risotto

Chilean Sea bass
Fresh filet of Chilean Sea bass and Shrimp pan-seared in lemon, butter, white wine sauce and diced tomato and arugula

Veal Chop Parmigiana
Veal chop pounded thin, breaded and pan fried, finished with pomodoro sauce and melted mozzarella cheese, served with spaghetti pomodoro

Linguine Frutti di Mare
Linguine with clams, mussels, shrimp, calamari, and a 4 oz lobster tail sauteed in a spicy pomodoro sauce

Chicken Saltimbocca Alla Romana
Scallopine of Chicken layered with prosciutto, sage and melted fontina cheese, finished in a white wine demi glaze and served over sauteed spinach

Choice of
Tiramisu
Layers of espresso drenched sponge cake with mascarpone cream dusted with cocoa powder

Flutes Limoncello
Refreshing lemon gelato swirled with Limoncello liqueur served in a champagne flute

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness, especially if you have certain medical conditions.