



## Christmas on 5<sup>th</sup> 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 Fruitti 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.

