

New Years Eve 2024

Arugula Salad

With balsamic vinaigrette, toasted almonds, goat cheese,
and raspberries

or

Gnocchi with Pancetta and Artichokes

Butter and Reggiano

Sautéed Red Snapper

With crab, shellfish butter sauce, asparagus, bell peppers,
and arugula

or

Roasted Beef Tenderloin*

With lemon-herb vinaigrette, polenta, mushrooms,
arugula and green beans

or

Gnocchi with Saffron Cream Sauce and Burrata

Leeks, bell peppers, asparagus, and mushrooms

Budino di Panettone

Bread pudding with dark caramel sauce, Marsala soaked
raisins and whipped cream

or

Tiramisu

Savoardi cookies layered with fresh cream, espresso,
mascarpone cheese, chocolate and zabaglione

or

Ciocolata

Chocolate mousse with whipped cream, crumbled
amaretti and amarena cherries

\$95 per person plus tax and gratuity