

Happy New Year

Assaggio

Zuppa di Lenticchie

Lentil velvety with Parmigiano Reggiano reduction and paisley Olive oil

Antipasti (choose one)

Polpo e Burrata

Pan Seared octopus - burrata cheese- cucumber - grape tomatoes
or

Capesante in salsa alla nocciola

Sautéed sea scallops wrapped in bacon served in hazelnuts sauce
or

Arancino ai funghi porcini

Sicilian rice ball stuffed with porcini mushrooms, béchamel
and Parmigiano Reggiano cheese

Main Course (choose one)

Ravioli di zucca gialla

Homemade ravioli stuffed with mascarpone cheese and butternut squash
in butter sauce with sage and prosciutto
or

Tagliolini neri in saute di cozze

Homemade squid ink tagliolini- grape tomatoes- mussel- garlic-lemon zest
or

Risotto agli spinaci

Aquarello rice- spinach- burrata cheese- sundried black olives
or

Chilean Sea Bass

Wild Chilean Sea Bass fillet -arugula pesto green zucchini rolls stuffed with Parmigiano, bread
crumbs and fresh herbs served with roasted cauliflower
or

Filet Mignon

Filet Mignon with melted gorgonzola cheese - red wine sweet grapes sauce- side of mashed potatoes
or

Petto Di Pollo "Il Punto"

Chicken breast - asparagus - fontina cheese - garlic white wine sauce - roasted potatoes

Dolci

Tiramisu' al pistacchio di Bronte

Pistachio flavored tiramisu' 100% pistachio paste from Bronte/Sicily
or

Cannoli alla siciliana

Homemade crispy shells stuffed with chocolate chips ricotta cream pistachio crumb-cacao -
caramelized orange zest
or

Artisanal Gelato or Sorbetto

Homemade artisanal Gelato - (Fior di latte- Pistachio- nutella)
Homemade artisanal Sorbetto - (Peach- Lemon- Amarena cherry)

Cantucci Biscotti served with coffee or teas

139\$ pp (tax and tips not included)