



COME AND CELEBRATE WITH US

Italian FEAST

CHRISTMAS DAY - NEW YEAR'S DAY

1PM to 6PM / \$50 per person

Christmas EVE

3 COURSE MENU

\$50 per person

New Year's EVE

4 COURSE MENU

\$70 per person

ANTIPASTI

SOUP OF THE DAY / 8

Chef choice, seasonal

POLPETTINE / 12

pork & beef meatballs in a tomato sauce,
Parmesan crostini

CALAMARI / 13

fried Rhode island baby squid, chili, lemon aioli

COZZE, SAMBUCCA E SAN MARZANO / 11

local Maine mussels sauteed with Sambucca,
shallots & San Marzano tomato sauce

SALAD

CAESAR SALAD / 11

romaine lettuce, focaccia bread croutons,
Parmesan cheese

BARBABIETOLA E FETA / 12

Chick pea hummus, roasted beets, corn, pistacchios,
cilantro leaves & warm Feta cheese

AVOCADO / 13

Boston bibb lettuce, avocado, crispy prosciutto, and
lemon creamy dressing

BURRATA / 13

soft center artisanal mozzarella cheese, arugula, roasted
beets, pistachios, basil, balsamic reduction, olive oil

Neapolitan PIZZA

PROSCIUTTO E RUCOLA / 21

tomato sauce, mozzarella, Italian Prosciutto, burrata
cheese & arugula

SALSICCIA E FRIARIELLI / 17

italian sausage, broccoli rabe, provolone
& artisanal mozzarella cheese

MARGHERITA / 16

tomato sauce, artisanal mozzarella,
basil, olive oil

FUNGI E PANCETTA / 17

wild mushrooms, Italian pancetta, parmesan & asiago

PEPPERONI / 17

tomato sauce, mozzrella, parmesan & pepperoni

Buon Appetito! Chef German Lucarelli

Handmade PASTA

FUSILLI ALLA NORMA / 19

tomato sauce, basil, eggplant & aged ricotta cheese

TULIPANI AL PESTO LEGGERO / 21

tulipani shape pasta saute with zucchini, pine nuts,
Pecorino Romano cheese & basil pesto

LINGUINE ALLA PUTTANESCA / 19

linguine shape pasta saute with tomato sauce, garlic, olives,
capers, white wine, anchovies & olive oil

RIGATONI / 23

meat sauce bolognese style

ORECCHIETTE / 22

sauteed with Italian sausage, tomato,
broccoli rabe & basil

TAGLIERINI ALLE VONGOLE / 23

clams, garlic, white wine, parsley & olive oil

PAPPARDELLE CON LA ANATRA AFFUMICIATA / 26

large ribbon pasta with smoked duck breast,
cherry tomatoes & wild mushrooms

SPAGHETTI ALL FRUTTI DI MARE / 24

fresh black spaghetti pasta sauteed with shrimp, squid,
mussels & clams with grape tomatoes, basil & seafood broth

CARNE E PESCE

POLLO ALLA DIAVOLA / 24

grilled half deboned chicken citrus marinated,
calabrese chili aioli

PORCHETTA / 24

roasted suckling pig served with herbs potatoes & roasted veggies

SALMONE / 25

grilled Scottish Salmon filet with roasted Kabocha squash,
creamy spinach, dijon mustard sauce

BRASATO / 29

slow braised Angus short ribs, mash potatoes,
roasted winter roots

CONTORNI

SPINACI / 7

sauteed spinach, garlic & extra virgin olive oil

CAVOLETTO DI BRUXELLES / 7

brussel sprouts & bacon