

# first course

SQUASH & CAULIFLOWER SOUP  
herb oil, hazelnuts

## WINTER SALAD

arugula, pomegranate, candied walnut,  
shaved brussels sprouts, goat cheese,  
fig vincotto vinaigrette

## TUSCAN SALAD

spring mix, crispy chickpeas,  
pepperoncinis, soppressata, shaved  
grana padano, creamy gorgonzola  
dressing

## KALE CAESAR SALAD

kale, salt loaf crostini-cROUTONS, shaved  
parmesan, balsamic-caesar dressing

# second course

## MUSSELS

'nduja, leek & shallot white wine broth,  
grilled bread

## CRISPY BRUSSELS

sweet chili & honey glaze, golden raisins,  
toasted almonds

## BURRATA

roasted cherry tomatoes, basil oil,  
balsamic reduction, focaccia

## FRIED CALAMARI

lemon & chive aioli, tomato tahini sauce,  
fresh thyme

## GRILLED OCTOPUS

radicchio & cherry tomato salad,  
gremolata, nduja breadcrumbs

## MEATBALLS

'nduja tomato sauce, herb pesto, shaved  
grana padano

# third course

## LOBSTER RAVIOLI

ricotta stuffed red bell pepper pasta,  
lobster sauce, chive oil, lobster meat

## DIVER SCALLOPS

sweet potato puree, asparagus, herb  
panko, tarragon cream sauce, herb oil

## SHORTRIB RIGATONI

homemade pasta, braised short rib,  
cherry tomato, scallion, tomato blush  
sauce, pecorino romano

## TRUFFLE MAFALDINE

mafaldine pasta, wild mushrooms,  
truffle cream sauce, fresh herbs,  
pecorino romano

## WOOD FIRED STRIP STEAK

asparagus, peppercorn steak sauce,  
gorgonzola butter, micro greens

# neapolitan pizza

## MARGHERITA | 17

fresh mozzarella, san marzano tomato, fresh basil,  
EVOO

## TARTUFO | 20

asiago, ricotta, goat cheese, mushrooms,  
caramelized onion, truffle oil, fresh thyme

## SAUSAGE | 21

ricotta, smoked mozzarella, scallions,  
zucchini, sausage, caramelized onions

## SOPPRESSATA | 20

asiago, san marzano tomato, shishito peppers,  
hand sliced soppressata, chili flakes

# thin crust pizza

## SQUASH | 22

ricotta, asiago, roasted butternut squash, arugula,  
lemon vinaigrette, culatello, lemon basil ricotta

## RUCOLA | 19

garlic oil, asiago, fresh mozzarella topped with  
prosciutto, arugula, EVOO

## BIANCO | 17

garlic oil, fresh mozzarella, asiago, oregano

## SHORTRIB | 22

braised short rib, asiago, shishito peppers, red  
onion, pepperoncinis, calabrian chili ranch

# desserts

## CHOCOLATE CHESTNUT PRAILINE

espresso caramel, roasted chestnut, sea salt

## NUTELLA DOUGHNUTS

fresh fruit

## WHITE CHOCOLATE RASPBERRY BUDINO

graham cracker crumb, fresh fruit

EXECUTIVE CHEF WILL LANGLOIS

*new years eve - 75 per person*

