



2018 Christmas Eve Dinner Menu

Starters

Asparagus Soup – creamy vegetarian soup of asparagus	10
Lobster Bisque – creamy reduction of Main lobster stock, roasted peppers	12
Insalata Mista – mixed lettuces, fennel, tomato, house vinaigrette	9
Classic Caesar – hearts of romaine lettuce, croutons, shaved Parmesan	11
Bietole – beet salad with butter lettuce, avocado and gorgonzola crumbles	12
Gravalax & Asparagus – house cured salmon, asparagus, chives, crème fraiche	16
Octopus Salad – warm Spanish octopus, carrots, red onion, celery, baby arugula	16
Crab Cakes – panko breaded Dungeness, blue crab cakes, aioli sauce, spicy mayo	18
Salumi and Formaggio Board – meats & cheeses, olives, roasted peppers	18

Main Entrees

Wild Mushroom Ravioli – house made with a truffle cream sauce	20
Tortelli di Zucca – house made butternut squash ravioli with a butter sage sauce	18
Lasagna della Casa – house made spinach pasta lasagna, bechamel & ragu	18
King Salmon – fresh king salmon with dill chardonnay sauce, seafood risotto	30
Lobster Scampi Papardelle – 1/2 Main lobster tail, langostino, tomato cream	32
Cioppino – classic Italian fish stew with clams, crab, shrimp, mussels, and cod	35
Bone in Short Ribs – braised in red wine and served with creamy polenta	28
Veal Osso Buco – veal shank braised with a vegetable gremolata and saffron risotto	32
Lamb Shank – braised with veggies and served with Tuscan cannellini beans	30
Stuffed Suprema di Pollo – filled with spinach, marsala mushroom sauce	26
Filet Mignon – gorgonzola butter and zinfandel wine reduction sauce	36