

CHRISTMAS EVE MENU

Each entrée is served with choice of salad or soup and dessert. 38

Salad or Soup

House Salad | Caesar Salad | Crab Bisque

Featured Entrées

Alla Vodka

Fiery tomato cream sauce tossed with penne pasta.
Topped with shaved parmesan.

Lasagna

A blend of ground beef and pork layered with parmesan, mozzarella and lasagna pasta. Topped with your choice of sauce red, white, or vodka.

Alfredo

Creamy, garlic alfredo tossed with fettuccine pasta.
Topped with shaved parmesan.

Spaghetti & Meatballs

Spaghetti pasta tossed with our hearty red sauce. Topped with three house-made meatballs and shaved parmesan cheese.

Frutti de Mare

A combination of shelled clams, mussels, quartered scallops, jumbo shrimp and sautéed calamari tossed with a spicy marinara sauce and linguine pasta. +10

Shrimp Scampi

Five jumbo shrimp tossed with linguine pasta in a white wine lemon garlic sauce. Topped with shaved parmesan cheese +5

Spinach Ravioli

Fresh spinach ravioli stuffed with spinach and goat cheese. Tossed with a creamy sun-dried tomato sauce, spinach and mushrooms. Topped with crumbled goat cheese. +5

Chicken Piccata

Topped with white wine lemon piccata sauce and capers. Served with angel hair pasta tossed with house-made garlic butter. Veal +5

Chicken Parmesan

Parmesan cheese crusted, fried and topped with mozzarella cheese. Served with spaghetti pasta tossed with a hearty red sauce. Veal +5

Chicken Marsala

Topped with our sweet and creamy marsala wine sauce with mushrooms. Served with angel hair pasta tossed with house-made garlic butter. Veal +5

Filet

8 oz. center cut filet served with gnocchi in a cacio e pepe sauce, sautéed mushrooms and spinach. Topped with a black pepper and shallot compound butter. +15

Halibut Picatta

7oz. Alaskan halibut, pan seared, topped with a white wine lemon picatta sauce and capers. Served with angel hair pasta and a house-made garlic butter. +15

Dessert

Tiramisu | Chocolate Torte



EAT. DRINK. BE MERRY.

Featured Wine by the Bottle

- Ca'Momi Chardonnay** 42
A delicate nose of juicy pear & soft ripened stone fruit. On the palate a balance of creaminess and acidity. The finish delivers notes of tree-ripened citrus and apple. The oak barrel aging imparts additional roundness on the palate, deepening the prevailing flavors of spiced pear and custard.
- Francis Ford Coppola Director's Cut Cabernet Sauvignon** 45
An opulent vintage framed by firm tannins and rich oak character with a palate of blackberries and cherries, fragrant char, notes of anise and cocoa, and an alluring toasted caramel finish.

Featured Cocktails

- Italian Margarita** 12
Hornitos Tequila, Gionelli Amaretto, Blood Orange, Fresh Lime Juice
- The Kat's Meow** 13
Grey Goose Orange Vodka, Fiorente Elderflower Liqueur, Fresh Lemon Juice, Lavender
- Caffe Martini** 14
Stoli Vanilla Vodka, Kahlua, Frangelico Espresso
- Cognac Negroni** 12.5
Pierre Ferrand Cognac 1840, Aperol, Carpano Antica Sweet Vermouth
- Lavender French 75** 13
Bombay Sapphire Gin, Fresh Lemon Juice, Scrappy's Lavender Bitters, Prosecco Float
- Monte Manhattan** 14.5
Buffalo Trace, Montenegro Amaro, Bittercube Chipotle Cacao Bitters
- Winter Cosmo** 13
Koval Cranberry Gin, Pierre Ferrand Dry Curacao, Orange, Fresh Lime Juice

À La Carte Appetizers

- Fried Ravioli** 13
- Bruschetta** 9
- Mussels** 15