



Italian Style Christmas Eve Menu
festa di pesce per la vigilia di natale
December 24, 2017

4 courses, \$70.

These are all century old dishes, each made according to closely guarded family recipes. The recipes for these dishes have been given to me by my Nonna. I am excited to share my grandmother's Christmas Eve meal with you.

buon appetito!

~ antipasto ~

grande antipasto di mare

shrimp cocktail, fried calamari, clam oreganata, octopus salad, baccalà fritter

~ primo ~

capelli d'angelo "aglio e olio"

angel hair pasta, garlic, evoo, anchovy, capers, pine nuts, golden raisins

~ secondo ~

★ spigola

grilled striped bass, mushroom broth, escarole, walnut stuffing, chive pesto

~ dolce ~

★ zepole dei poveri

Neapolitan fritters, orange pastry cream, gelato

*Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

Not all ingredients are listed.

Before you place your order please inform your server if a person in your party has any food allergies.