



# Merry Christmas

Prix Fixe \$80

## Antipasti - Appetizers

(choice of)

### Tuna Tartare

Ahi Tuni prepared with wasabi mustard & spices  
served with pickled ginger & seaweed

### Maryland Crab Cakes

Fresh Blue Crab, scallions, parsley, housemade Dijon remoulade

### Lobster Bisque Soup

Velvety smooth soup with fresh lobster

### Beet Salad

Fresh roasted beets served over Boston bibb, goat cheese, walnuts & balsamic dressing

## Secondo Piatti

### Burrata Ravioli

Homemade ravioli filled with burrata, finished in a butter sage sauce

## Entree

(choice of)

### Dover Sole

Fresh Dover sole prepared table-side, in a lemon, white wine and capers sauce

### Bone-in Ribeye

Prepared to your liking, served over broccoli rabe, finished in a mushroom fondue sauce

### Branzino

Fresh whole Branzino prepared table-side, in a garlic, fresh herb, lemon & white wine sauce

### Lobster Fra Diavolo

Fresh Lobster served over homemade linguine with clams, mussels, calamari & shrimp

### Halibut Marechiara

Fresh Halibut served with shrimp, mussels and clams in a light plum tomato sauce

### Pollo Della Vista

Sauteed chicken with prosciutto, roasted pepper and melted mozzarella in a cognac truffle sauce

## Dolci - Dessert

(choice of)

### Apple Crumble

Fresh apples backed with a crumble crust, served warm with a scoop of vanilla

### Creme Brule

Rich custard base with a hard sugar coating

### Limoncello Sponge Cake

Our Famous Homemade limoncello sponge cake

No substitutions please.

If you have any food allergies or special requests, please inform your server.