

HOLIDAY DINNER MENU

First Course

La Fontanella Meatballs

Veal & pork/marinara/shaved parmesan

Smoked Provolone Fritto

From scratch Marinara and chipotle Aioli

Fresh PEI Mussels

Tomato cream sauce/garlic/basil/Pernod

Cream of Porcini

Wild mushroom bisque/black truffle oil

Caesar Salad

Crisp romaine hearts/smoked; bonito infused Caesar dressing/garlic croutons/shaved Grana Padano Cheese

Caprese Burrata

Heirloom tomatoes/artisan greens/basil/extra virgin olive oil/aged balsamic reduction

Second Course

Cannelloni

Freshly made crepe stuffed with veal, chicken, & spinach/bechamel sauce/basil pesto/pomodoro sauce

Cacio E Pepe Con Manzo

Bucatini pasta / pecorino romano cheese/ fresh pepper/ beef tenderloin / spinach

Rigatoni alla Bolognese

Savory tomato cream meat sauce/basil/parmesan

Capellini Terra e Mare

Colossal Gulf shrimp/wild mushrooms/tomatoes/arugula/angel hair/chardonnay butter sauce

Pollo alla Pesto

Bucatini pasta /chicken /Pesto cream /sundried tomatoes

6oz Filet

Porcini Herb Butter / garlic mascarpone mashed/ veg

Add bernaise or porcini sauce +\$3

Pollo Romano

Pecorino romano cheese/ egg wash/ lemon beurre blanc/ creamy parmesan risotto/ veg

Bronzino con Vino Bianco

Fresh Mediterranean striped bass/cherry tomato piccata sauce/garlic mascarpone mashed/asparagus

Third Course

Chocolate Mousse

Limoncello Mascarpone con Berry