

**RISTORANTE ITALIANO** 

Christmas Eve

Prix Fixe \$85

Antipasti (choice of)

Seafood Gocktail Stone Crab claws and fresh Tiger Shrimp

# Lortobello Napolitano

Stuffed with spinach and roasted peppers, topped with melted burrata and finished with a balsamic demi-glaze

# La Vista Salad

Boston bibb, Gorgonzola, poached pear walnuts, raspberry vinaigrette

Lobster Bisque Velvety smooth soup topped with fresh lobster

### Artichoke Hearts Luttanesca

Long-stem artichoke hearts, delicately sauteed with black and green olives, capers and fresh tomato plum sauce, served over arugula

### **Beet** Salad

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

# Secondo *D*iatti

(choice of)

Neapolitan Lasta

Homemade red, white & green pasta served with vegetables in a garlic, white wine sauce

Filet of Sole Fresh sole lightly dipped in pistachio, sauteed in lobster sauce topped with fresh lobster

### Halibut Marechiara

Served with New Zealand mussels, clams and shrimp, fresh plum tomato, white wine sauce

Fresh filled with sweet creamy ricotta and

Lady Fingers dipped in coffee, layered with

mascarpone, whipped cream and coco

Chicken Principesa Chicken breast, light Parmesean coating, shallots, artichoke hearts, plum wine & lemon

# Double-Gut Lork Chop

Smoked, served with hot and sweet cherry peppers, finished in a sweet onion, balsamic glaze

Filet Mignon Porcini mushroom and Port wine reduction

Dolci

(choice of)

Ricotta Cheese Cake Traditional Italian cheese cake

# Crostata di Fruitta

Fresh raspberry cake with a delicate graham cracker crust

**Rids** Menu \$35 (choice of)

with butter

Gannoli

Tiramisu

Mascarpone filling

**Chicken** Fingers with french fries

*Spaghetti* with meatballs