

# Happy Holidays!

December 24, 2024

## **FEAST OF THE SEVEN FISHES**

From 11:30 AM

Celebrate with our special menu additions.

Enjoy festive Christmas dishes individually  
or savor a **5-course tasting menu for \$150 per person.**

Your favorite à la carte options will also be available.

December 25, 2024

## **CHRISTMAS DAY**

From 11:30 AM to 8:30 PM

Enjoy our menu additions or opt for our regular à la carte menu.

December 31, 2024

## **NEW YEAR'S EVE**

From 11:30 AM to 7:00 PM

Choose from our regular à la carte menu

or explore our **Holiday Specials.**

From 9:00 PM to 2025

Enjoy our New Year's Eve **tasting menu for \$250 per person,**  
featuring live entertainment by the **Night Sage Band.**

The evening includes a glass of champagne  
and excludes all other beverages, tax, and gratuity.



# Feast of The Seven Fishes

MINISTRA DI FAGIOLI E COZZE 18  
CANNELLINI BEAN AND VEGETABLE SOUP, MUSSEL MEAT, ROSEMARY OIL

BACCALÀ MANTECATO 23  
WHIPPED COD, POLENTA CHIPS, VENETIAN SPICES

CHELE DI ASTICE CON SALSETTA AL RAFANO | 29  
CRISPY MAINE LOBSTER CLAWS, CRISPY ARTICHOKE, HORSERADISH AIOLI,

SQUASH BLOSSOM  
CARPACCIO DI ORATA AGLI AGRUMI | 25  
MEDITERRANEAN DORADE CARPACCIO, CITRUS SAUCE, BOTTARGA

CALAMARI SCOTTATI ALLE FAVE | 24  
RHODE ISLAND CALAMARI, DRIED FAVA BEAN PURÉE, LEMON OLIVE OIL

LINGUINE AL LIMONE CON VONGOLE 36  
LEMON LINGUINE, COCKLE CLAMS, CHERRY TOMATOES, CRAB MEAT, LEMON ZEST

FILETTO DI DENTICE DEL MEDITERRANEO 46  
MEDITERRANEAN PINK SNAPPER FILLET,  
ESCAROLE WITH OLIVES, PARSNIPS, SAFFRON LEMON SAUCE

\*MERLUZZO SELVAGGIO PELLE NERA 46  
WILD ALASKAN BLACK COD FILLET,  
ROASTED MAITAKE MUSHROOMS, CELERY ROOT, PORCINI MUSHROOM SAUCE

MILLEFOGLIE ALLE CASTAGNE 18  
ITALIAN CHESTNUT "NAPOLEON," CHOCOLATE GRAPPA SAUCE, VANILLA GELATO

FROM THE GRILL  
SICILIAN RED PRAWNS 35 EACH  
DANISH LANGOUSTINE 35 EACH  
\*24 OZ WHOLE DANISH DOVER SOLE | 120  
\*WHOLE MEDITERRANEAN BRANZINO | 85  
\*8 OZ MISHIMA FARM U.S. WAGYU BEEF | 75  
\*A5 JAPANESE KOBE BEEF NY STRIP | 30 PER OZ

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



# Merry Christmas!

## CAPPELLETTI IN BRODO 18

HOUSE-MADE CAPPELLETTI IN CHICKEN BROTH, CRISPY PARMIGIANO REGGIANO

## FRITTURA MISTA DI VERDURE 25

CRISPY ARTICHOKES, CARDOON, ZUCCHINI, LEMON, MALDON SALT

## ALICI BIANCHE MARINATE CON INSALATA 23

MARINATED WHITE ANCHOVIES, VEGETABLE AND MAYO SALAD, PICKLED RADISH

## CALAMARI GRIGLIATI 25

GRILLED RHODE ISLAND CALAMARI, MASHED DRIED FAVA BEANS, LEMON OLIVE OIL

## TAJARIN VERDI AL RAGU DI FAGIANO 36

HOUSE SPINACH TAJARIN, PHEASANT RAGÙ, TALEGGIO CHEESE FONDUE

## OSSOBUCO DI VITELLO ALLA MILANESE 55

BRAISED VEAL SHANK OSSOBUCO, SAFFRON RISOTTO MILANESE STYLE, GREMOLADA

## SUPREMA D'ANATRA ALLE CASTAGNE 45

LA BELLE FARM DUCK BREAST,  
MARSALA WINE REDUCTION, BRAISED RADICCHIO AND BLACK TRUFFLE

## MERLUZZO SELVAGGIO PELLE NERA 46

WILD ALASKAN BLACK COD FILLET, ROASTED MAITAKE MUSHROOMS,  
CELERY ROOT, PORCINI MUSHROOM SAUCE

## PANETTONE CLASSICO SALSA AL MASCARPONE 18

CLASSIC ITALIAN PANETTONE CAKE, CREAM OF MASCARPONE CHEESE SAUCE

### FROM THE GRILL

24 OZ WHOLE DANISH DOVER SOLE | 120

WHOLE MEDITERRANEAN BRANZINO | 85

8 OZ MISHIMA FARM U.S. WAGYU BEEF | 75

A5 JAPANESE KOBE BEEF NY STRIP | 30 PER OZ

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