

VILLAGIO

Christmas Menu

AVAILABLE ON DECEMBER 24TH AND DECEMBER 25TH ONLY

Starters

BEEF CARPACCIO

Thin slices of raw cured Filet Mignon served with arugula, avocado, and parmigiano

TUNA TARTAR

Sushi grade tuna topped with chopped ripe avocado, crème fraiche and a touch of truffle oil, served on a bed of cucumber slices and seaweed

CAPRICCIOSA SALAD

Mixed baby greens with fresh mozzarella, roasted peppers, and grilled portobello mushrooms with a balsamic vinaigrette

Main Course

FILET MIGNON PRINCE OF WALES

Grilled Filet topped with porcini and portobello mushrooms in our house made demi-glaze

SEA BASS PICATTA

Fillet of fresh Chilean Sea Bass roasted to perfection Served in lemon sauce with capers and roasted peppers, topped with baby shrimp

LOBSTER RAVIOLI

Homemade raviolis filled with lobster meat served in vodka pink sauce with chopped shrimp

RISOTTO PRIMAVERA

Carnaroli rice with fresh vegetables of the day

Dessert

Chocolate Tartufo, Tiramisu or Panna Cotta

65\$/PERSON* WITH A GLASS OF PROSECCO

*PLUS TAX AND GRATUITY