

NEW YEAR'S 2023

Pre Fixe

FIRST COURSE

Tartara di Tonno

A Tart of Sushi grade Tuna, Avocado, crème fraiche and a touch of Truffle oil on a bed of seaweed salad & cucumber, soy dressing

Mozzarella Caprese

Fresh Homemade Mozzarella, Tomato & Basil, Balsamic drizzle

Lobster Ravioli

Our Homemade Rounded Pasta filled with Fresh Lobster in a lobster cream sauce topped with Shrimp and Caviar

MAIN COURSE

Lobster FraDiavolo

Maine Lobster, Clams, Mussels and Shrimp over linguini in a lightly spiced tomato sauce

Branzino

Mediterranean Sea Bass, butterflied and pan seared in a delicate lemon butter sauce with cherry tomatoes and sliced asparagus

RIB EYE

grilled to perfection, topped with a flavorful demi-glace and Portobello mushrooms potatoes and vegetables

DOLCE

Our Award Winning

Tiramisu

Chocolate e Tartufo

LIVE MUSIC FROM 10:00PM TO 1:00AM

\$150 Per Guest, plus Tax & Gratuity (Please no Sharing)

Reservations at 561-447-2257.