

ENTRATA

PARMESAN FOCACCIA

enhanced with Original Balsamumm and crushed pistachios

PRIMO – CHOICE OF

SALMON BISQUE with saffron

MESCLUN SALAD, ROASTED PEAR & iCRUNCH

HOUSE-MADE MEZZE-RIGATONI WITH ROSÉE SAUCE

HOUSE-SMOKED SALMON CARPACCIO fried capers & spiced honey + \$12

SECONDO – CHOICE OF

HOMEMADE PENNE with creamy veal Bolognese and parmesan, sun-dried tomatoes and olives

HOMEMADE LINGUINI + \$12

with scallops, fresh clams and shrimp in a puttanesca sauce

HOMEMADE MEZZE-RIGATONI with Italian sausage, gorgonzola sauce and mushrooms

BURRATA PIZZA with Venetian pepperoni, parmesan sauce, mushrooms, pistachios and spicy honey

ROYAL DUO : LOBSTER TAIL with garlic butter and POPE'S FETTUCCINI « PAPALLINI » + \$22

BRAISED BEEF SHORT RIBS served with vegetables and potatoes + \$22

BRAISED VEAL CHEEK served with vegetables and potatoes + \$22

RACK OF LAMB & GARLIC SHRIMP + \$26

served in a red wine and fresh rosemary sauce, with vegetables and potatoes

SURF & TURF : Grilled filet mignon with green peppercorn sauce and Lobster Tail in garlic butter + \$36

served with vegetables and potatoes

SAUTÉED SHRIMP in a creamy garlic sauce with homemade fettuccini in vodka sauce + \$18

ROASTED SALMON with creamy piccata sauce and confit cherry tomatoes + \$18

served on homemade mezze-rigatoni in a pesto

COD & FRESH CLAMS in a creamy white wine sauce, dill and cherry tomato confit + \$18

DOLCI

DUBAI CHOCOLATE SEMIFREDDO - Homemade pistachio gelato with chocolate Dubaï — a refined dessert halfway between a light mousse and a gelato, fresh, creamy, and irresistibly smooth. Coffee or Tea

BULLES FESTIVES (Midnight Countdown Bubbles)

PROSCECCO, VILLA SANDI - Italie, Vénétie (glass) \$14

CHAMPAGNE, NICOLAS FEUILLATTE BRUT - France (glass) \$25

NEW YEAR'S EVE MENU

Starting at \$65



Our best wishes
for a flavorful
and bright year ahead!

