

Christmas Eve

4 Course Set Menu



Appetizer

Salad Antipasto (Sharing for 2)

Italian grilled eggplant with gorgonzola & fontina and Sicilian olive tomato bruschetta. Served with organic mixed greens.

Soup

Please choose one:

Beef Consommé

Reduction of veal wrist with fresh herbs, intense & fat-free, with beef tortellini.

Minestrone

Traditional Italian vegetable soup, mixed with cabbage, potato, zucchini, carrot, plum tomatoes and white beans.

Entree

Please choose one:

Veal Chop

Served with vegetables & mashed potato.

Duck Confit

Served with risotto & asparagus.

Seafood Trio di Mare

Wild salmon, tuna and scallops served with polenta.

Vegetable Puff Pastry Pie

Stuffed with zucchini, eggplant, green peas and onion.

Dessert

Please choose one:

Homemade Apple & Pear Pie

Gelato Cake Portions

Hazelnut in Pear Shape

or

Cappuccino on a Wafer Cookie

Featured Holiday Wine Pairing: Cabernet Sauvignon – Meiomi (California)

Special Price: \$39 per bottle

Price: \$88 per person, \$168 for 2 people, \$158 for 2 Vegetarians

Christmas Eve

4 Course Party Menu

Groups of 6 or More



Salad

Traditional Caesar

Grilled heart of the romaine and lemon with chicken on top.

La Baia

Mixed organic greens, grape tomatoes, cucumbers, orange segments, strawberries, radishes, pumpkin seeds and citrus vinaigrette.

Soup

Please choose one:

Beef Consommé

Reduction of veal wrist with fresh herbs, intense & fat-free, with beef tortellini.

Minestrone

Traditional Italian vegetable soup, mixed with cabbage, potato, zucchini, carrot, plum tomatoes and white beans.

Entree

Please choose one:

Pork Chop

Chicken Piccata

Seafood Lasagna

Vegetable Puff Pastry Pie

Dessert

9" Homemade Apple & Pear Pie

Price: \$80 per person for a party of 6 or more people

Half price for children under 6

Price includes a bottle of featured Italian red wine,
valued at \$68.