



THE ART OF PASTA

Est. 1985

2012 New Year's Dinner Special

For Friday December 30th, Saturday December 31st and Sunday January 1st.

Prix Fixe Menu \$35.00 per person

Vitello Tonnato

Thinly sliced poached veal, tuna sauce with capers

Octopus Salami

Slivers of house made octopus salami, arugula,
balsamic olive-tomato-vinaigrette

Sorbetto di Limone

Served in Prosecco

Merluzzo al Cartoccio

Fresh North Atlantic cod poached in parchment paper,
with potato, zucchini, yellow squash and shallots

San Angelo: *Pinot Grigio, Banfi, Tuscany*

Glass: \$ 10 – Bottle: \$ 35

Pollo al Limone

Half a roasted free range chicken with rosemary lemon butter, couscous with
roasted pine nuts, parsley, carrots, radishes, lemon dressing

Brancaia Tre: *Sangiovese, Merlot and Cabernet Sauvignon, Tuscany*

Glass: \$ 10 – Bottle: \$ 35

Lemon infused Crème Caramel

Roasted pineapple, coconut whipped cream

Budino di Pane

Bread Pudding with rum soaked Raisins
house made vanilla gelato