



New Year's Eve 2025

Ring in the New Year with us!
Reserve your table today - limited seating available.

EARLY SEATING

5:30pm - 8:00pm
\$89 per person

APPETIZER

choice of

Corn & Seafood Chowder
roasted corn and seafood medley in tomato broth

Insalata Cesare
romaine hearts, parmesan, garlic croutons, house-made caesar dressing, with crispy prosciutto (pork)

Insalata Caprese
imported buffalo mozzarella, vine-ripened tomatoes, marinated olives, fresh basil, balsamic reduction

Bresaola
air-cured beef with arugula & shaved parmesan

MAIN COURSE

choice of

Fettuccine alla Pescatore
tiger shrimp, calamari, mussels & scallops, tomato sauce

Ravioli di Funghi
mushroom ravioli, roasted peppers and spinach, rosé sauce

Costoletta di Vitello
grilled 10oz prime veal chop with a port wine demi-glace

Agnello Brasato al Vino Rosso
lamb shank slow braised in red wine and fresh herbs

DESSERT

choice of

Tiramisu
espresso-dipped savoiardi biscuits & rich mascarpone

Panna Cotta
vanilla panna cotta with strawberry coulis

Chocolate Tartufo
chocolate zabaglione gelato truffle

LATE SEATING

8:30pm to close
\$149 per person

APPETIZER

Bruschetta di Burrata

imported burrata bruschetta with roasted cherry tomatoes and balsamic reduction on house-made baguette

FIRST COURSE

Risotto al Tartufo e Parmigiano
parmesan risotto with truffle pâté

MAIN COURSE

Mare e Monte
grilled 7oz beef tenderloin filet with grilled jumbo tiger shrimp and port wine demi-glace

DESSERT

Panna Cotta
vanilla panna cotta with wild berry compote

Coffee, Tea, Espresso, Cappuccino

DJ and dancing from 10:30pm to close.
Complimentary glass of prosecco.

Accommodations will be made for dietary restrictions or allergies.

Bar, taxes, and gratuities not included.



Alioli

Ristorante