

CHRISTMAS EVE MENU

Adults: 74 per Person / Children 8 & Under: 40 per person

Serving Buffet Style: 4:00-9:30 PM

(Reservations required) Plus Sales Tax and 20% Gratuity

APPETIZERS

Mussels Bianco -	Plump mussels sautéed in olive oil and garlic in a white wine and brandy sauce with Italian spices
Rice Balls -	Arancini with primavera vegetables and homemade marinara sauce
Fried Calamari -	Tender rings floured and fried
Coconut Shrimp-	Coconut encrusted shrimp with orange marmalade dipping sauce
Stuffed Mushrooms over Spinach -	With bread crumb stuffing and Italian spices over sautéed spinach
SALADS	
Mixed Green Garden Salad -	Garden vegetables dressed in our homemade tangy Italian dressing
Seafood Salad -	Shrimp, scungilli, calamari, scallops, mussels, and clams in a lemon vinaigrette dressing
Classic Caesar Salad -	Romaine lettuce, croutons, and parmesan cheese in a creamy Caesar dressing
PASTAS	
Penne ala Vodka -	Our classic homemade Fileto D'Pomodoro with onions, prosciutto, cream, and vodka
Manicotti w/ Marinara Sauce -	Fresh homemade pasta tubes, stuffed with ricotta, Romano, and mozzarella cheeses, baked with a homemade marinara sauce and mozzarella
ENTRÉES	
Shrimp Scampi -	Jumbo shrimp sautéed in a lemon white wine butter sauce over sautéed spinach
Battered Sea Bass -	Fried, tender fish served over sautéed spinach
Stuffed Salmon -	Baked wild salmon with a homemade crabmeat, shrimp, and scallop stuffing with a creamy brandy sauce
Eggplant Rollantini -	Seasoned fresh Eggplant rolled with ricotta and mozzarella cheese and marinara sauce
N.Y. Strip Steak Bourbon Cipollini - Grilled N.Y. Strip steak in a bourbon brown sauce with Cipollini onions	
Chicken Martini -	Panko-coated chicken breast with provolone cheese and shitake mushrooms in a white wine lemon sauce
Vegetable Medley w/ Roasted Potatoes	

DESSERTS

Assorted Cookies, Pastries, Cake, and Homemade Zeppoles

Soda, Tea, and American Coffee Included

If you have a food allergy, please speak to the owner, manager, or your server.