

## *Late Seating*

9:00 p.m. – 1:30 a.m. & 9:30 p.m. – 1:30 a.m.

\$225.00 per person (Excluding tax and gratuity)

### *Zuppa*

CREMA di ARAGOSTA  
Delicate Maine Lobster bisque

### *Antipasto*

INVOLTINO di PROSCIUTTO e ASPARAGI  
Asparagus wrapped in Prosciutto de Parma with melted Asiago cheese and porcini mousse

### *Pasta e Risotto*

RISOTTO di SCAMPI  
Carnaroli risotto with prawns and artichokes

### RAVIOLO di BUE

Homemade ravioli filled with braised beef tenderloin in a four cheese sauce

### *Secondi*

Your Choice of:

#### OSSOBUCO alla MILANESE

Braised Veal shank with traditional Italian Gremolata sauce

or

#### BRANZINO alla MEDITERRANEA

Wild sea bass sautéed with cherry heirloom tomatoes, capers and Castelveltrano olives

### *Dolci*

#### SEMIFREDDO al TORRONE

Semi frozen almond nougat custard served with Varhola chocolate sauce

*Happy New Year!*

