

# CENONE - TRADITIONAL ITALIAN CHRISTMAS EVE DINNER

## ANTIPASTI

Winter Seasonal Tomato and Buffalo Mozzarella Salad  
*imported buffalo mozzarella • oven roasted tomatoes • marinated grilled fennel*

Wood Roasted Mussels  
*garlic white wine sauce*

Sweet and Hot Calamari  
*spicy white wine sauce • sweet and hot peppers*

Crab and Artichoke Dip  
*bruschetta*

Napoli Pizza  
*margherita sauce • imported buffalo mozzarella • saracene olives • anchovy filets*

Mushroom and Mozzarella Arancini  
*risotto • wild mushrooms • mozzarella • tomato butter sauce*

Lobster Bisque

## ENTREES & PASTA

Traditional Christmas Eel  
*tomatoes • onions • parsley • basil •  
brussel sprouts with pancetta • pasta*

Pistachio Crusted Snapper  
*browned butter sauce • polenta • asparagus*

Homemade Lobster Ravioli  
*over roasted tomato sherry cream sauce*

Seafood Risotto "Livornese"  
*white fish • shrimp • scallops • calamari •  
mussels • tomato seafood stock*

Shrimp and Scallops Fra Diavolo  
*spicy tomato sauce • imported fettuccine*

Scallops al Mario  
*parmesan cream sauce • prosciutto • asparagus • pasta*

Creamy White Polenta with Mushrooms  
*oyster • shiitake • crimini • porcini • mascarpone*

Lasagne Bolognese  
*beschamel • bolognese meat sauce • neapolitan sauce •  
mozzarella • provolone • spinach pasta sheets*

Spaghetti Carbonara with Poached Egg  
*traditional egg & romano cheese sauce • pancetta*

Linguini with Red Clam Sauce  
*spicy marinara sauce*

Veal Sentino  
*wild mushroom • imported marsala wine sauce • melted  
fontina cheese • broccoli rabe •  
parmesan mashed potatoes*

Grilled Gorgonzola Filet Mignon  
*brussel sprouts with pancetta •  
parmesan mashed potatoes*

Rabbit Spezzatino  
*pulled rabbit • onion • celery • mushrooms •  
tomatoes • red wine • polenta*

Balsamic Glazed Half Rotisserie Chicken  
*brussels sprouts with pancetta • pasta*

Wild Boar Ragu over Pappardelle  
*wild mushrooms • marsala demi glaze sauce*

Seared Duck Breast with Pomegranate Sauce  
*pan seared medium rare • pomegranate sauce •  
brussel sprouts with pancetta •  
parmesan mashed potatoes*

Pork Chop Saltimbocca  
*prosciutto • fontina • sage • brussel sprouts with  
pancetta • parmesan mashed potatoes*

"20 Clove" Garlic Chicken  
*mushrooms • whole roasted garlic cloves •  
champagne sauce • asparagus • pasta*

*All Entrees served with freshly baked bread basket and accompaniments Dinner includes choice of baby field greens or caesar salad*