

Feast of the Seven Fishes - December 23rd, 2018

COURSE 1

Tuna Carpaccio

Shaved Fennel, Castelfranco Radicchio, Crispy Shallots, Pink Peppercorn Vinaigrette

COURSE 2

Scungilli Insalata

Shaved Celery, Citrus, Garlic, Hot Pepper Oil, Baby Arugula

COURSE 3

Clams Oreganata

Broiled Clams, Stuffed with Oregano, Breadcrumbs, Olive Oil & Parmigiano

COURSE 4

Spinach Fusilli

Charred Octopus & Crab Pomodoro, Vodka Crema, Brown Butter Crumbs

COURSE 5

Calamari in Zimino

Squid Braised with Swiss Chard & Tomato, Toasted Garlic Bread

COURSE 6

Butter Poached Lobster Tail

Mint, Parsnip Puree, Broccolini, Grapefruit Glaze

COURSE 7

Pistachio Rice Pudding

Vanilla Waffle Chip, Red Wine Poached Figs, Sweet Mascarpone

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -