

Christmas Menu

Group Menu 1

Starters

MINISTRONE ALLA GENOVESE

Traditional Genova Mixed Vegetable Soup

& Bermuda Rosemary Crostini

OR

TAGLIERE SALUMI

A fabulous array of Quality Cold Cuts, Parmesan Cheese and Olives

Main Courses

RISOTTO ZAFFERANO

Saffron Risotto with Tiger Shrimps, Asparagus, and Lemon Zest

OR

SCALOPPINE DI POLLO

Chicken Scaloppine with Marsala Wine, Mushrooms,

Pancetta and Roasted Potatoes

OR

PESCE

Local Fish Filet Mediterranean Sauce, Broccolini

and Mashed Potatoes

Desserts

TORTA DELLA NONNA

Grandma's Chocolate and Vanilla Cake filled with Yogurt Mousse

and Fresh Strawberries

OR

TIRANUTELLA

Italian Style Classic Tiramisu topped with Nutella Sauce

Homemade Festive Cookies

Coffee & Tea

\$85 per person, plus service charge

Christmas Menu

Group Menu 2

Starters

COZZE E VONGOLE

Mussels & Clams in a Light Tomato Sauce, Parsley, Chili Flakes and Garlic

OR

MANZO

Beef Tartare with Anchovies, Capers, Onions, Mascarpone Cream and Egg Yolk

Middle Courses

ZUCCA E PATATE

Local Pumpkin & Potato Soup, Crispy Leek and Parmesan Shavings

OR

RUCOLA

Arugula, Parmesan Shavings, Lemon Extra Virgin Olive Oil Dressing

Main Courses

TACCHINO

Vermont stuffed Turkey with Cassava Pie, Herb Stuffing, Broccolini,
Homemade Cranberry and Red Wine Gravy

OR

BISTECCA

10oz Ribeye Tagliata Style with
Roasted Garlic Mashed Potato and Broccoli

OR

TAGLIOLINI

Homemade Fresh Tagliolini Shrimps & Mussels,
Fradiavola Sauce topped with Burrata

Desserts

TIRAMISU AL PANETTONE

A festive tiramisu with layers of Panettone, Espresso
and Marsala Creamy Mascarpone

OR

TORTA DELLA NONNA

Grandma's Chocolate & Vanilla Cake with Fresh Yogurt Mousse
and Fresh Strawberries

Homemade Festive Cookies

Coffee & Tea

\$95 per person, plus service charge

Christmas Menu

Group Menu 3

Starters

GAMBERI E POLPO GRIGLIATI

Grilled Shrimps & Octopus with Warm Cherry Tomato Coulis,
Peas, and Toasted Bread Crumble

OR

RADICCHIO

Radicchio Salad with Pears, Walnuts, Goat Cheese
and Bermuda Honey Vinaigrette

Middle Courses

ZUPPA

Little Venice Clam Chowder

OR

COTECHINO

Crispy Italian Festive Sausage with Braised Lentils

Main Courses

RAVIOLI

Homemade Ravioli filled with Braised Lamb
in a Butter Sage & Rosemary Sauce

OR

TACCHINO

Vermont stuffed Turkey with Cassava Pie, Herb Stuffing, Broccolini,
Homemade Cranberry and Red Wine Gravy

OR

VITELLO PARMIGIANA SCALOPPINI

Pan-fried Breaded Veal, Roasted New Potato,
and Sautéed Mushrooms

OR

ARAGOSTA

½ Broiled Spiny Lobster with Stuffing, Melted Butter
and Mixed Garlic Broccoli

Surcharge \$15

Desserts

TRONCHETTO DI NATALE

Christmas Yule Log, Fresh Berries, Vanilla Sauce,
Sweet Whipped Cream

OR

BOMBOLONI

Italian Doughnut with Nutella filling, coated with Cinnamon & Sugar

Homemade Festive Cookies
Coffee & Tea

\$99 per person, plus service charge