

New Year's Eve MENU

APPETIZER

Oysters on the Half Shell - Freshly shucked oysters served with lemon and mignonette 24
Pairs with Prosecco crisp acidity and minerality enhance the briny freshness of oysters

Buffalo Mozzarella Tower - Stacked ripe tomatoes, roasted red peppers, prosciutto and Kalamata olives, drizzled with balsamic and EVOO 24
Pairs with Rienzi Rosé a dry rosé balances the saltiness of prosciutto and the acidity of tomatoes

Fried Calamari - Lightly breaded and fried, served with housemade marinara and lemon wedges 22
Pairs with Vermentino citrusy and herbal, balances the crispness of fried calamari

Tuna and Crab Tartare - Fresh diced tuna and crab with avocado and citrus dressing and sriracha 26
Pairs with Prosecco bright that highlights raw fish

Lentil Soup - Hearty lentils simmered with vegetables and herbs 12
Pairs with Elmo Pio Chianti earthy and medium bodied, complements the rustic flavors

CARNE

Herb-Encrusted Lamb Chops - With red wine rosemary demi-glace, creamy garlic herb labneh, and orzo parsley salad 54
Pairs with Duckhorn Merlot herbal notes pair beautifully with lamb

Osso Buco - Braised veal shank served with saffron risotto 52
Pairs with Duckhorn Pinot Noir powerful yet elegant, complements the richness of veal and saffron

Braised Short Ribs - Slow-cooked with herbs, served over Yukon mashed potatoes 48
Pairs with Santa Julia Malbec bold and velvety, matches the depth of the braised beef

Filet Mignon 8 oz - Topped with dried cherry Pinot Noir demi-glace, served with Yukon mashed potatoes and roasted vegetables 52 **Add 6 oz lobster tail** +22
Pairs with Duckhorn Pinot Noir cherry and spice notes the demi-glace perfectly

PESCE

Broiled Lobster Tail 12 oz - Stuffed with crab meat, served over creamy polenta with butter sauce and asparagus 65
Pairs with Rienzi Chardonnay rich and buttery, complements lobster and crab

Pan-Fried Pollock - With mixed mushrooms in a tarragon thyme cream sauce 48
Pairs with Riesling elegant and creamy, mirrors the sauce's texture

Jumbo Lump Crabcakes - Broiled and finished with saffron garlic white wine sauce over capellini 52
Pairs with Sauvignon blanc crisp citrus notes cut through the richness of the crab

Salmon alla Piccolo - Pan-seared salmon with cannellini beans, baby spinach, and a port wine reduction 38
Pairs with Pinot Noir soft red fruit and earthy undertones complement the port reduction

Lobster Ravioli - Tossed in a brandy cream sauce with lobster meat and jumbo shrimp 46
Pairs Scappertta Rosé aromatic and balanced, ideal with shellfish and cream

POLLO & VITELLO

Served with Penne Vodka with Prosciutto

Anthony's Parmigiana - Topped with vodka sauce, buffalo mozzarella cheese and fresh ricotta C 33 V 38
Pairs with CA' Donini Montepulciano medium bodied red with bright acidity to cut through sauce's richness

Parmigiana - Topped with marinara and mozzarella cheese C27 V33
Pairs with Sasso Di Sole Sangiovese medium bodied with bright acidity to complement tomato and cheese

Marsala - Mixed mushrooms in a Marsala wine sauce C 27 V 33
Pairs with Josh Reserve Pinot Noir earthy and soft harmonizes with mushrooms and sweet Marsala

Francese - Egg-battered and finished with a lemon butter sauce C 27 V 33
Pairs with Lobster Reef Sauvignon Blanc crisp acidity and citrus notes balance the lemon butter sauce

LE PASTA & MORE

Wild Boar Ragù - Slow-cooked boar meat, vegetables, and herbs in a port wine sauce over fresh tagliatelle pasta 42
Pairs with Elmo Pio Chianti rich and full bodied

100 Layer Lasagna - Layers of veal, chuck, top round, and brisket with béchamel and tomato sauce 44
Pairs with Sasso Di Sole Sangiovese bold structure and fruit balance the lasagna's richness

Rigatoni alla Vodka - With Parma prosciutto in a vodka cream sauce and a touch of marinara 28
Pairs with Montepulciano medium bodied with bright acidity to cut through the richness

Garden Filo - Filo Dough filled with seasonal grilled vegetables and goat cheese served with roasted red pepper coulis 38
Pairs with Pinot Grigio crisp and floral, balances the tang of goat cheese and roasted vegetables

Melanzane Parmigiana - Battered eggplant baked with marinara sauce, topped with fresh mozzarella over capellini 28
Pairs with Elmo Pio Chianti Chianti lively acidity complements tomato and cheese

