

Our Prix Fixe Holiday Menus!

Choose one from each course!

Each meal includes a complimentary glass of Champagne!

**THREE COURSE MEAL INCLUDING AN APPETIZER, ENTREE
AND DESSERT WITH A GLASS OF CHAMPAGNE...60**

ANY PREVIOUSLY LISTED DISHES ARE AVAILABLE UPON REQUEST

APPETIZER

Pan Seared Seafood Cake

a sauteed blend of shrimp salmon and scallops

Carpaccio di Manzo Con Rucola

pepper seared (raw) prime beef served with baby arugula,
shaved parmesan, capers and a light lemon truffle oil

Baked Eggplant Pomodoro

ricotta and herb stuffed eggplant, with parmesan in a pomodoro sauce

ENTREE

Ravioli d'Aragosta Alla Vodka

fresh lobster raviolis smothered in the chef's fresh plum tomato vodka sauce

Bistecca Alla Fiorentina

tenderized thick cut steak prepared with spices and olive oil, accompanied by garlic mashed potatoes
and winter vegetables

Rack of Lamb

seared rack of lamb with roasted potato and asparagus

Braised Free Range Chicken

with chippolini onion, pancetta, and oyster mushrooms in a marsala reduction

DESSERT

Bruna's chocolate torte, tiramisu, panna cotta,
pumpkin spice cheesecake or espresso creme brulee

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APPETIZER

Roasted Butternut Squash Soup

Bruna's butternut squash soup with toasted almond croutons

Pan Seared Seafood Cake

a sauteed blend of shrimp salmon and scallops

Bruna's Winter Insalata

organic arugula with endive, roasted beets, candied walnuts
and goat cheese, tossed with a warm sherry vinaigrette

ENTREE

Stuffed Salmon

baked salmon with a seafood stuffing, served with garlic mashed
potatoes and seasonal vegetables

Veal Osso Bucco

veal osso bucco with saffron risotto and roasted garlic broccoli rabe

Lobster Risotto

fresh lobster medallions in an asparagus risotto with fennel and a tomato broth

Braciola

thinly sliced sirloin prepared with spinach and fontina cheese
with a roasted tomato veal demi accompanied by polenta and seasonal vegetables

DESSERT

Bruna's chocolate torte, tiramisu, panna cotta,
pumpkin cheesecake or espresso creme brulee