

Chef Nicola Invite you to an Exclusive
FEAST OF THE SEVEN FISHES
An Italian Holiday Tradition



Ahi Tuna Amalfitana ~ ahi tuna, lemon-chives emulsion,
shaved fennel, crostini

Cantina Carpi, Emilia Notte Bianca, Sparkling Brut – Emilia Romagna

Scampi Alla Nicola ~ Jumbo shrimp with sweet lump crab, lemon-herb sauce
julienne vegetables, white wine

Vermentino S'eleme, Sardegna

Pasta Pugliese ~ Penne pasta with Tuscan faggioli and black mussels, vino bianco
pelati tomato broth, fresh herbs

Vigna Madre Kriya Pecorino - Abruzzo

Risotto allo Zafferano con Capesante ~ carnaroli rice with saffron and braised
leeks, caramelized scallops, parmigiano, modena aged balsamic and infused basil oil

Marino Abate Grillo Organic - Sicilia

Ippoglosso Dorato ~ golden-crusted halibut, sweet english pea puree,
tomato relish

Masseria Borgo Dei Trulli, Primitivo Rose'-Puglia

Baccala Alla Livornese ~ delicate cured cod baked with potatoes, taggiasca olives
capers, fresh rosemary

Chianti Classico Riserva Elsa -Toscana

Arragosta Alla Catalana ~ lobster poached, catalan-style salad of tomatoes, bell
peppers, red onion, fresh herbs, remoulade sauce, grilled polenta

De Bon Pinot Noir - Friuli

Traditional Italian Panetone with Chefs Zabaglione Sauce

WEDNESDAY, DECEMBER 10TH @ 6PM \$179 PER PERSON