

CHRISTMAS EVE MENU
"The Seven Fish Feast"

Appetizers

Bruschetta \$ 14.00

Diced tomatoes, fresh garlic, onions, basil, served on grilled bread slices.

Misto di Pesce Fritto or Grilled \$ 49.00

*Mix fried seafood platter.
(Shrimp, calamari, fish filet...)*

Baccala Fritto \$ 30.00

Traditional fried cod fillets

Vongole Casino \$ 28.00

*Baked clams (A Mio Modo)
(Six per order)*

Cozze Nere \$ 18.00

*East coast black mussels simmered. in marinara or sautéed in white wine,
garlic, scallions and virgin olive oil.*

Oysters

On Half Shell (6) \$ 22.00

Rockefeller (6) \$ 29.00

Calamari \$ 20.00

Fried or Grilled

Formaggio di Capra \$ 19.00

*Goat cheese baked in Marinara sauce. served with toasted bread.
seasoned with garlic and paprika.*

Salads

House Salad with Vinaigrette \$ 4.00

Other dressings available with surcharge

Insalata Caprese \$ 20.00

Caprese Salad

Soups

Minestrone \$ 4.00 (cup)

Campo e Mare \$ 9.00 (cup)

*Gio's amazing New England clam chowder-based soup with a puree of shitake mushrooms,
shallots, cognac, and a touch of Tabasco finished with California red
paprika.*

Entrees

Pasta con Vongole or Cozze Nere \$ 28.00

Linguine and fresh baby Manila clams or Black mussels. (Red or White sauce)

Linguine & Shrimp Fra Diavolo \$ 30.00

*Shrimp minced green and red peppers, black Kalamata olives, capers, anchovies.
in spicy white wine tomato sauce.*

Zuppa di Pesce \$ 38.00

*A traditional southern Italian dish consisting of black mussels, clams, calamari, and shrimp.
Slowly braised in marinara sauce served on a bed of homemade fettuccine.*

Baccala alla Livornese \$ 34.00

*Cod fillet, sautéed with white wine, onions, Kalamata olives, marinara sauce served with wedge
potatoes.*

Salmone Incrostato \$ 38.00

*Atlantic salmon fillet encrusted with potato shavings in lemon butter sauce with
roasted red peppers and artichoke hearts served with angel hair pasta.
and steamed asparagus.*

Branzino Cileano in Tortiera \$ 45.00

*Succulent Chilean Sea bass fillet baked in white wine, virgin olive with green onions, garlic,
grape tomatoes, wild mushrooms, and fresh cut parsley. Served with
steamed asparagus and mashed potatoes.*

Lobster Tail or Filet Mignon (Market Price)

*Served with baked potato, broccoli,
drawn butter & sour cream.*

Surf and Turf (Market Price)

*Served with baked potato, broccoli,
drawn butter & sour cream.*

Chicken \$ 30.00

(Marsala, Piccata etc.)

Veal \$ 35.00

(Marsala, Piccata etc.)

Falda di Manzo Molise \$ 35.00

*Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste,
served with arugula and parmesan encrusted potatoes.*

***** No Entrees plate sharing or split allowed*****