

## *Christmas Eve 2024*

### *Per La Tavola*

**Lobster Bisque 11.95.**

#### **Pear & Mesclun Green Salad**

With candied pecans, soft herbs, creamy Gorgonzola cheese, in a sherry emulsion 12.95.

#### **Coconut Shrimp**

Served with a mango pineapple dipping sauce 16.95.

#### **Seafood Trio**

Blue-point oysters, jumbo shrimps, and jumbo lump crabmeat accompanied by cocktail sauce, crack pepper mignonette, and horse radish-mustard cream 19.95.

#### **Caprese Mozzarella Napoleon**

Fresh mozzarella, beefsteak red and roasted red peppers, drizzled with basil oil and 10yr aged balsamic vinegar 15.95.

#### **Meatballs ala Luciano**

Homemade meatballs topped with Parmegiano Reggiano, tomato sauce, and fresh basil 15.95.

#### **Arancini**

Fried Risotto balls stuffed with mozzarella, prosciutto, & saffron lemon aioli 15.95

### *Pasta*

#### **Lobster & Jumbo Crabmeat Fettucine**

With asparagus, & cherry tomato served with a fresh creamy tomato brandy lobster sauce 36.95.

#### **Filet Mignon Rigatoni Boscaiola**

With mushrooms, tomato, red wine, garlic and parmesan in demi sauce 33.95.

### *Pesce*

#### **Pan Roasted Skin-On North Atlantic Salmon**

Served with fingerling potatoes, julienne vegetables and lemon saffron sauce 33.95.

#### **Seared Sea Scallops**

Over cauliflower gnocchi, with string beans, a touch of caviar, and an citrus sauce 41.95.

#### **Chilean Sea Bass**

With shrimp, asparagus, and roasted tomato risotto in a champagne herb cream sauce 44.95.

#### **Brazilian 6oz. Lobster Tail**

Single M/P. Twin M/P.

Served with whipped potatoes, brussels sprouts, carrots, and drawn butter sauce.

### *Carne*

#### **Chicken Luciano's**

Accompanied by truffle whipped potato, crowned with fire-roasted peppers, asparagus, and fresh mozzarella, in Prosecco-cream sauce 28.95.

#### **16 oz. Grilled Rib Eye**

Served with whipped potato and asparagus finished with Barolo red wine sauce 44.95.

#### **Pan Seared Rack of Lamb**

Porcini and wild mushroom risotto in rosemary infused natural juices 43.95.

#### **Grilled Pork Chop**

Presented with brussels sprouts, sweet potato puree, and caramelized apples finished in Calvados-apple sauce 39.95.

#### **8 oz. Filet Mignon 41.95. Surf n' Turf Lobster Tail M/P.**

Served with whipped potatoes, and haricots verts, finished in Barolo reduction sauce.

*A transaction fee of 3.99% is applied to all card charges*

