

Baci



HOLIDAY LUNCH MENU

\$35.00 PER PERSON

APPETIZER (CHOICE OF ONE)

Winter Squash Velouté

finished with sour cream + chives

Gnocchi Toscana

pancetta, housemade gnocchi, cream, white wine, garlic, chili

Grilled Vegetable Platter

seasoned with fresh herbs, olive oil + balsamic glaze

MAIN COURSE (CHOICE OF ONE)

The Festive Plate

turkey breast, bread stuffing, sweet potato mash, roasted squash, served with turkey gravy

Seafood Linguine

clams, scallops, shrimp, mussels, rosé sauce, basil oil

Ravioli Caprese

ravioli stuffed with cheese, pomodoro sauce, fresh basil, garlic + fior di latte

DESSERT

Champagne + Strawberry Cheesecake

with berries + dark fruit coulis



HOLIDAY DINNER MENU

\$55.00 PER PERSON

APPETIZER (CHOICE OF ONE)

Winter Squash Velouté

finished with sour cream + chives

Beet & Goat Cheese Salad

finished with candied pecans

Caprese Salad

fior di latte, basil infused olive oil, heirloom tomatoes, balsamic glaze

Grilled Vegetable Platter

seasoned with fresh herbs, olive oil + balsamic glaze

PASTA OR GNOCCHI (CHOICE OF ONE)

Linguine Pomodoro

housemade tomato sauce

Gnocchi Toscana

pancetta, housemade gnocchi, cream, white wine, garlic, chili

MAIN COURSE (CHOICE OF ONE)

Braised Beef Short Ribs

red wine demi-glace, mascarpone mashed potatoes, fresh market vegetables

Chicken Supreme

caramelized pear, prosciutto, bocconcini, rosemary mustard sauce, mascarpone mashed potatoes, fresh market vegetables

Seared Atlantic Salmon

charred tomato salsa, lemon pea risotto, fresh market vegetables

Quinoa + Chickpea Pilaf

tuscan bean hummus, extra virgin olive oil, fried Basil

DOLCE

Chocotorta

layers of chocolate biscuits, dulce de leche, cream cheese topped with chocolate