

Holiday Luxe Course Menu

\$125 per person

APERITIVO

CAVIAR BLINI & PROSECCO

— Two chive blini topped with crème fraîche and caviar. Brut Prosecco. —

ANTIPASTO

SEAFOOD MEDLEY

— Jumbo prawns, crab, calamari, lobster, castelvetrano olives, red bell peppers, celery, charred lemon and extra virgin olive oil vinaigrette. —

BURRATA

Served with fresh crostini and balsamic reduction.

BURRATA TRE CONDIMENTI

— Salsa romescu, lemon basil pesto, caramelized leeks and red onions. —

SECONDI

PASTA BOLOGNESE

— Organic Italian pasta tossed in a hearty Bolognese sauce. Finished with fresh herbs and Parmigiano-Reggiano cheese. —

PASTA AND PRAWNS WITH VODKA CREAM SAUCE

— Organic pasta, wild-caught jumbo prawns, and our house-made tomato-vodka sauce, using Maui's Ocean organic vodka, with a touch of cream. Finished with Parmigiano-Reggiano cheese. —

» **Chicken can be substituted for Prawns »**

SEAFOOD POLENTA

— Creamy, pillow-y polenta with a spicy San Marzano tomato pomodoro sauce, jumbo prawns, steamer clams, herbs, and truffle butter. —

LAMB SHANK

— Lamb shank slow roasted in Cabernet Sauvignon, pomegranate juice and Calabrian chilis. Served with maple-glazed carrots and herbed-Parmesan polenta. —

ORGANIC SPINACH AND PARMESAN RAVIOLI WITH ROASTED VEGETABLES

— Sautéed in house made-made basil pesto —

POUR HOUSE WINE BY THE GLASS

POUR HOUSE RED — Cabernet, Chianti, Merlot, Pinot Noir, Red Blend, **21**

SANGRIA RED — Lambrusco Sangria filled with assorted fresh fruits and Cointreau.

POUR HOUSE WHITE/ROSÉ — Chardonnay, Pinot Grigio, Rosé, Sauvignon Blanc **21**

SANGRIA WHITE — Prosecco Sangria filled with assorted fresh fruits and lemon zest. **21**

— A 20% service charge will be automatically added for parties of 6 or more. —
We accept Cash, Visa, MasterCard, Discover, American Express, and ApplePay.