

# HOLIDAY DINNER FEAST

\$ 1 2 5 PER PERSON  
*four courses served family style*

## ANTIPASTI

**Affettato Misto**  
*assortment of house-cured salumi and traditional southern Italian antipasti*

**Traditional Caesar or House Salad**

## PRIMI

*choice of one:*  
+\$15 per person for additional selection

**Lasagne Bolognese**  
*Layered baked pasta with traditional beef & pork meat sauce, San Marzano tomatoes, mozzarella & Parmigiano Reggiano*

**Stuffed Shells**  
*Spinach & ricotta filled shells, San Marzano tomatoes, mozzarella, Parmesan Reggiano*

**Ziti al Forno**  
*Traditional baked tubed pasta, San Marzano tomatoes, mozzarella, Parmigiano Reggiano*

**Timballo alla Teramana**  
*Thin crepe-like pasta, San Marzano tomatoes, pork meatballs, seasonal vegetables*

**Gnocchi alla Sorrentina**  
*Potato gnocchi, San Marzano tomatoes, Parmigiano Reggiano, fior di latte mozzarella*

## SECONDI

*choice of one:*  
+\$25 per person for additional selection

**Standing Rib Roast**  
*slow-roasted beef roast with au jus*

**Crown Roast of Lamb**  
*Roasted rack of lamb with rosemary, garlic & breadcrumbs*

**Roast Turkey**  
*Golden roasted turkey with traditional gravy*

**Porchetta**  
*Slow roasted rolled pork roast filled with savory herb stuffing*

**Beef Wellington**  
*Beef tenderloin with mushrooms and prosciutto wrapped in pastry*

**Cedar Board Salmon**  
*Glazed whole roasted salmon served on a cedar plank board*



# CICALA

# HOLIDAY DINNER FEAST CONT.

\$ 1 2 5 PER PERSON

## C O N T O R N I

*choice of three:*  
*+\$5 for additional selection*

Roasted Rosemary Potatoes

Roasted Garlic Mashed Potatoes  
*with gravy*

Candied Sweet Potatoes

Broccoli Rabe  
*with garlic and peperoncino*

Roasted Long Hot Peppers

Fried Sweet Peppers

Roasted Sicilian-Style  
Cauliflower

Chestnut and Polenta Stuffing

Classic American-style Stuffing  
*with gravy*

Yorkshire Pudding

Radicchio Salad  
*with apples, gorgonzola and candied walnuts*

Sautéed or Creamed Spinach

Pan-roasted Brussels sprouts  
*with smoked pancetta*

Stuffed Artichokes

Cannellini Beans  
*with rosemary, garlic and extra virgin olive oil*

Umbrian Lentils  
*with cotechino and chestnuts*

Cranberry Sauce

## D O L C I

Holiday Cookie Assortment  
*assortment of traditional mini Italian holiday cookies*

Cannoli Tower  
*Sicilian style cannolis filled with traditional ricotta filling and seasonal toppings*

Bouche Du Noelle (+\$5)  
*Rolled chocolate cake with white buttercream and holiday decorations*

*All pricing excludes taxes and fees. All items subject to seasonal changes.*