

**CHRISTMAS EVE PRE FIXE FOUR COUSE DINNER**

*Includes Soft Drinks and Coffee*

**\$65 PER PERSON PLUS TAX ADULTS**

**\$26 PER PERSON PLUS TAX CHILDREN 3-12**

**DOES NOT INCLUDE ALCOHOLIC BEVERAGES, ESPRESSO  
AND CAPUCCINO OR GRATUITIES**

**I**

<b>Clams Casino</b>	Freshly Shucked Local Clams, Diced Bell Pepper, Double Smoked Bacon
<b>Fried Calamari</b>	Lightly Breaded, House Made Marinara
<b>Cold Seafood Salad</b>	Shrimp, Calamari, Scungilli, Octopus and Crabmeat in Extra Virgin Olive Oil and Fresh Lemon Juice
<b>Lobster Bisque</b>	Chunks of Lobster, Brandy, Cream
<b>Vivo Field Greens</b>	Organic Baby Lettuces, Heirloom Tomatoes, Hudson Valley Cucumber, Pickled Red Onion, House Made Vinaigrette
<b>Insalata Di Capri</b>	Sliced Tomatoes and Local Mozzarella, Extra Virgin Olive Oil, Fresh Basil

**II**

<b>Linguine White Clam Sauce</b>	Local Little Neck Clams, White Wine Sauce
<b>Pappardelle Bolognese</b>	Slowly Cooked Traditional Bolognese Sauce, Fresh Ricotta Cheese
<b>Vivo Fettuccine</b>	Seasonal Vegetables, Creamy Alfredo Sauce

### **III**

<b>Wild Caught Salmon</b>	Alaskan King Salmon, Adriatic Spice Orzo, Roasted Butternut Squash, Candied Brussel Sprouts
<b>Grilled Fillet of Branzino</b>	Honey Glazed Carrots, Forbidden Black Rice
<b>Pan Seared Halibut</b>	Truffle Oil Drizzle, Risotto Style Cauliflower, Aged Parmesan
<b>Grilled Filet Mignon</b>	Roasted L.I. Potatoes, Crisp Watercress, Cabernet Agro Dolce (+5)
<b>Chicken Parmigiana</b>	Smothered in Slowly Cooked Salsa di Nona, Fresh Mozzarella
<b>Eggplant Rollatini</b>	Rolled Breaded Eggplant, Fresh Mozzarella and House Made Marinara

### **IV**

**Cheesecake**

**Apple Crumble**

**Warm Dark and White Chocolate Bread Pudding**

**Chocolate Cake**

**Fruit Plate**

*Kids Options Include Simple Pastas (Meatball Option  
And Chicken Fingers With Fries, Mac And Cheese Etc.*