



*Sale e Pepe*  
FINE ITALIAN CUISINE

*La Vigilia*  
**CHRISTMAS EVE DINNER**

**TUESDAY, DECEMBER 24 5 - 9 PM \$128**

**TO BEGIN**

*Aperitivo dello Chef & Prosecco  
Chef's Selection of Canapés*

**ANTIPASTI**

— CHOICE OF —

**Vitello Tonnato**

*Thinly Sliced Veal, Olivier Salad, Anchovy Dressing, Capers*

**Zuppa di Ceci**

*Chickpea Soup, Mussels, Guanciale*

**Di Mare**

*Grilled Mixed Seafood, Carrot Celery Salad, Lemon Dressing*

**PASTA**

— CHOICE OF —

**Spaghetti**

*Zucchini, Clams, Pecorino, Amalfi Lemon*

**Ravioli**

*Housemade Lobster Ravioli, Garden Peas, Mascarpone Cream*

**Pappardelle**

*Foie Gras, Parmigiano, Mushrooms, Black Truffle*

**SECONDI**

— CHOICE OF —

**Sogliola**

*Roasted Sole "Meunière," Butter, Lemon, Parsley*

**Agnello**

*Roasted Organic Lamb Loin, Parmigiano Creamed Spinach*

**Manzo**

*Beef Tenderloin, Key West Pink Shrimp, Foie Gras Jus*

**DOLCI**

— CHOICE OF —

**Momento**

*Flourless Dark Chocolate Cake, Tobacco & Rum Infused Gelato*

**Risotto**

*Rice Pudding, Salted Caramel Mousse*

**Tiramisu**

*Panettone, Candied Orange Peel, Cointreau Mascarpone, Cocoa*

*All orders are subject to 20% service charge and 6% sales tax.*

*Please inform your server if you have any food allergies or special dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

