



CHRISTMAS EVE MENU

1ST COURSE

Golf Shrimp Cocktail (6)
Organic Mussels Scampi Sauce
Fried Calamari
Black truffle Burrata Caprese
Manilla clams posillipo
Seafood salad

2ND PASTA COURSE

Lobster Ravioli Creamy Bisque Sauce
Red Linguini Pescatore (shrimp, clams, mussels, calamari)
Pennoni with fresh San Marzano cherry tomato and Basil
Ossobucco Ravioli

MAIN COURSE

Baccala fritto (onions, potatoes, olives, peppers)
Stuffed Calamari Rossini (crab meat and vegetable)
Jumbo Fried Shrimp (tangy aioli sauce)
1 ½ lb Live Lobster Oreganata from Maine
28 day-aged Angus Prime Steak
Veal Chop Burrata Parmigiana



“Da tutti noi a Osteria Padre Pio, grazie mille, come sempre, per aver celebrato il viglie di natale con la nostra famiglia. Mo si magnà o mustaccioll!”