

PANE e VINO

RISTORANTE ~ ENOTECA

Menu della Vigilia di Natale

The Feast of the Seven Fishes

Antipasti

Insalata di Baccala

Salted Cod Salad

Lumachine di Mare

Marinated snail salad

Pesciolini Fritti

Fried Smelts

Sautee di Calamari

Pan Sautéed Calamari

Primo

Spaghettoni alle Vongole

Thin Spaghetti with Local Little Neck Clams in a San Marzano Roasted Garlic Tomato Sea Broth

Secondo

Pesce e Gamberi

Pan Fried Local Flounder with a Lemon Caper Butter served with Baked Stuffed Shrimp and Broccoli Rabe

\$39 Per Person

THE TRADITION OF LA VIGILIA

Christmas Eve in Italy was a day of fasting, where hours of avoiding meat and dairy gave way to a cena di magro; or light dinner, that often incorporated fish. Over the centuries, this meal has been transformed into an elaborate, multi-course celebration particularly in seafood rich southern Italy. Wholly embraced by Italian Americans, many of whom are of southern Italian decent, it is known as **The Feast of the Seven Fishes**. Today it's elevated to an evening long parade of dishes, in which they serve at least 7 types of seafood. (A custom thought to represent the number of the sacraments in the Catholic Church). Regardless of the religious symbolism, for most people the main point of the meal is to gather family and friends and enjoy delicious food!