

NEW YEAR'S EVE

Three Course Dinner
\$95 Per Person

APPETIZERS

Pureed butternut squash soup

Buffalo Mozzarella

Tomatoes, Sea Salt, Olive Oil, Basil and Balsamic

Roasted Pear Salad

Arugola, Dried Cranberries, Goat Cheese

Caesar Salad

Traditional Dressing, Sundried Tomatoes and Parmesan

Chopped Misto Salad

Cucumber, Tomato, Mozzarella, Black Olives, Capers, Market Greens

Grilled Asparagus Wrapped In Prosciutto

Tomatoes and Marsala Wine reduction

Sausage and Meatballs

Broccoli Rabe, Caramelized Onions and Garlic Toast

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella and Tomato Sauce

Grilled Shrimp

Served Over Heart of Palm, Corn, Tomatoes and Avocado

Salmon Tartare

Layered with Avocado and Hand Cut Potato Chips

Crab Cakes

Tomato, Corn and Arugula with Red Pepper Aioli

Grilled Octopus

Warm Potato Salad and Capers

Fried Calamari, Shrimp, Zucchini,

Roasted Red pepper Aioli

ENTRÉE

Roasted Gianonne Half Chicken

Rosemary, Garlic and Roasted Fingerling Potatoes

Chicken Parmigiana

Sautéed Spinach with Garlic and Oil

Filet Mignon

Red Wine Reduction and Mashed Potatoes

Lamb Stew

Slowly Braised with Carrots and Peas Served with Mashed Potatoes

Veal Scaloppine Roma

Encrusted in aged Parmesan with Lemon, Capers, White Wine, Spinach

Pan Roasted Salmon

Served Over Lentils and Italian Pancetta

Branzino

Tomatoes, Capers, Shallots, White Wine Served with Spinach

Wild Mushroom Ravioli

Spinach, Sundried Tomatoes, Truffle White Wine

Orecchiette Lomabardia

Sausage, Tomatoes, Spinach, Fresh Mozzarella, Garlic and oil

Trenette

Short Rib Ragu

Linguine Amalfi

Fresh Mozzarella, Tomato, Black Olives, Capers, Garlic and Olive Oil

Homemade Gnocchi

Tomato Sauce and Fresh Mozzarella

Seafood Fra Diavolo

Shrimp, Mussels, Calamari and Clams Over Linguine

DESSERT

House-Made Tiramisu

Lady Fingers Soaked in Espresso and Coffee Liqueur layered with sweet Marscapone

Homemade Zeppoli

Caramel and Chocolate Dipping Sauce

Chocolate Molten Cake

With Vanilla Gelato

Spiced Pear Crepe

Served Warm with Caramelized Sugar and Vanilla Gelato

Fresh Berries with Zabaglione

20% Gratuity Will Be Added To All Checks