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--New Year's Dinner Menu

Option 1

Choose one appetizer, one main course and one dessert 26.95 per person

Option 2

Dinner for Two choose one appetizer, one main course and share one dessert with bottle of wine
69.95 per couple

No Sharing

Appetizers / Antipasti

v *Bruschetta Genovese*

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, FRESH
MOZZARELLA ON TOASTED BREAD, TOPPED WITH
PARMESAN CHEESE

Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED
WITH FRESH BASIL, &, OLIVE OIL

*Caesar Salad**

ROMAINE LETTUCE, PARMESAN CHEESE &
OUR OWN CAESAR DRESSING

Mussels al Salto

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH,
GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF
RED OF WHITE SAUCE OR CREAMY SAMBUCA **ADD 1.00**

Eggplant Rollatino

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA
CHEESE, SPINACH & LACED WITH
TOMATO SAUCE **ADD 1.00**

Pasta e Fagioli

v TRADITIONAL WHITE & RED
BEAN SOUP WITH PASTA

House Salad

ROMAINE LETTUCE AND SPRING MIX,
WITH TOMATO, CUCUMBERS

Meatballs Ricotta

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED
WITH A SCOOP OF FRESH RICOTTA CHEESE
ADD 1.00

Fried Calamari

FRESH CALAMARI, FRIED & SERVED
WITH YOUR CHOICE OF
MILD OR SPICY SAUCE **ADD 2.00**

Broccoli rabe and.....

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED
WITH GARLIC AND OLIVE OIL **ADD 1.00**

Main Course

Fetuccine Alfredo with Chicken

FETUCCINE IN A CREAMY PARMESAN
CHEESE SAUCE WITH CHICKEN
SHRIMP ADD 1.00

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL,
WHITE WINE, SHRIMP, CALAMARI, CLAMS,
MUSSELS
IN A RED OR WHITE SAUCE **ADD 1.00**

Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,
BEEF AND VEAL, BAKED & SERVED IN A CREAMY
MUSHROOM TOMATO CREAM SAUCE

Parmiggiana

CHOICE OF CHICKEN, EGGPLANT OR VEAL BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

Chicken or Mahi Mahi Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE

Chicken Ripieno (Add 2.00)

BREADED PORTOBELLO MUSHROOMS AND CHICKEN STUFFED WITH RICOTTA AND SPINACH BAKED IN A
CREAMY GARLIC, MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA

Chicken Corsica(Add 2.00)

Chicken sauteed with Garlic, topped with
sauteed spinach Creamy white wine
sauce Baked with Brie Cheese

Veal Romano(Add 3.00)

Veal scallopine sautéed & topped with
spinach, sun-dried tomatoes, mozzarella,
in a lite white wine sauce

Salmon Livornese(Add 2.00)

SAUTÉED WITH FRESH GARLIC, OREGANO,
OLIVES, CAPERS, ONIONS LITE
WHITE WINE TOMATO SAUCE

Tilapia Toscanini(Add 1.00)

TILAPIA SAUTEED WITH CREAMY ONIONS, SPINACH
MOZZARELLA CHEESE WHITE WINE SAUCE TOPPED
WITH SHRIMP AND SCALLOPS

Rack of Lamb Chop(Add 9.00)

LAMB RACK CHOP GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH
POTATOES AND VEGETABLE

NY Steak Tartufata

ANGUS NY STRIP STEAK SERVED WITH SAUTÉED WITH SHALLOTS, CREAMY BRANDY, AND WHITE TRUFFLE SAUCE SERVED
OVER SAUTÉED SPINACH WITH ROASTED POTATOES...12OZ (***Add 5.00***).....14OZ (***Add 9.00***).....20OZ (***Add 15.00***)

Ossobuco

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK (***Add 2.00***) LAMB (***Add 5.00***) VEAL (***Add 16.00***)