

New Years Eve Dinner Menu

Option 1) Per Couple includes 1 bottle of wine 85

Choose two Appetizers, two Entrees and share one Dessert

WINE SELECTION: Cabernet White Zinfandel Chardonnay Merlot (upgrades from wine list available)

Option 2) per person 38

Choose one Appetizers, one Entrees and one Dessert No Beverages included

Dessert may be substituted for another appetizers

Tax and tip not included

NO Sharing

(4:00 to 5:15 \$26 per person tax and tip not included)

Appetizers

BRUSCHETTA GENOVESE

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

HOUSE SALAD

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CUCUMBERS

CAPRESE (WITH PROSCIUTTO ADD 2)

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

MUSSELS AL SALTO

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF RED OR WHITE SAUCE **ADD 4**

EGGPLANT ROLLATINO

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE **ADD 2**

NAPOLEONE **ADD 2**

GRILLED PORTOBELLO, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO MOZZARELLA WITH OLIVE OIL & BALSAMIC VINEGAR

PASTA E FAGIOLI

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

CAESAR SALAD*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

MEATBALLS RICOTTA

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

ADD 2

FRIED CALAMARI

FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE **ADD 5**

Main Course

FETUCCINE ALFREDO WITH CHICKEN

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE WITH CHICKEN

SHRIMP ADD 2

LINGUINE OR LOBSTER RAVIOLI

FRUTTI DI MARE

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE **ADD 3**

PENNE VODKA WITH CHICKEN

PENNE PASTA WITH VODKA, ONIONS, SUN DRIED TOMATO IN A CREAMY TOMATO SAUCE WITH SHRIMP **ADD 2**

CAPELLINI CINQUE TERRE WITH CHICKEN

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC, RAISINS, WALNUTS & SPINACH IN A PINK TOMATO CREAMY PESTO SAUCE WITH SHRIMP **ADD 2**

ROLLATA

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

Main Course

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.5
you may add(4 shrimp \$5) or (6ozLobster Tail \$9)

LOBSTER PRIMA DONNA

SERVED IN A CREAMY MUSHROOMS, ONIONS, ARTICHOKE LOBSTER SAUCE
6 OZ MAINE LOBSTER TAIL WITH SHRIMP **ADD 6** DOUBLE TAIL **ADD 14**

GRIGLIATA (LAMB - STEAK - PORK - CHICKEN)

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE
ANGUS NY STRIP STEAK 12OZ **ADD 5** / 16OZ **ADD 9** / 20OZ **ADD 15**
16 OZ CENTER CUT PORK 0 RACK OF LAMB CHOPS **ADD 6**

VEAL CHOP FIORENTINA

VEAL CHOP STUFFED WITH SPINACH AND CHEESE SAUTEED IN A CREAMY
WHITE WINE MUSHROOMS FRESH ROSEMARY SAUCE **ADD 6**

PARMIGIANA

CHOICE OF **CHICKEN OR EGGPLANT** BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
VEAL ADD 2

MARSALA

CHICKEN OR PORK SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE
VEAL ADD 2

SICILIANO

SAUTÉED , FRANCESE STYLE, GARLIC, MUSHROOMS, CAPERS, ONIONS, PEPPERS, OLIVES, WINE LEMON SAUCE, OVER PASTA
VEAL ADD 2

RIPIENO

BREADED PORTOBELLO MUSHROOMS STUFFED WITH RICOTTA AND SPINACH BAKED IN A
CREAMY GARLIC, MUSHROOMS SPINACH WHITE WINE SAUCE OVER PASTA
CHICKEN AND PORTOBELLO ADD 4 **VEAL AND PORTOBELLO ADD 6**

ROMANO

Veal scallopine sautéed & topped with spinach, sun-dried tomatoes, mozzarella, in a lite white wine sauce
CHICKEN ADD 2 **VEAL ADD 4**

BRANZINO

MEDITERRANEAN SEA BASS SERVED PAN SEARED WITH A LIGHT GARLIC. ROSEMARY. WHITE WINE.
LEMON BUTTER SAUCE WITH PASTA GARLIC. OLIVE OIL

LIVORNESE

SAUTÉED WITH FRESH GARLIC, OREGANO, OLIVES, CAPERS, ONIONS LITE WHITE WINE TOMATO SAUCE
TILAPIA 0 / SALMON ADD 2 / GROUPER ADD 2 / RED SNAPPER ADD 3

FLOUNDER PRINCIPessa

FLOUNDER STUFFED WITH CRABMEAT TOPPED WITH SHRIMP SERVED IN A CREAMY PINK LOBSTER SAUCE
ADD 2

SEA BASS CATANIA

CHILEAN SEA BASS PAN SEARED SERVED OVER SAUTEED WHITE BEANS WITH ONIONS,
FRESH HERBS, TOPPED WITH BRUSCHETTA SERVED WITH BROCCOLI **ADD 6**