

NEW YEAR EVE MENU

Option 1) Per Couple includes 1 bottle of wine \$ 170

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\$ 80

Choose one Appetizers, one Entrees, one dessert No Beverages included

4:00 to 5:15 (Option 1) \$ 130

(Option 2) \$ 55

NO SHARING

Appetizer

Bruschetta Genovese

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

Pasta e Fagioli

TRADITIONAL WHITE & REDBEAN SOUP WITH PASTA

Italian wedding soup

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND
PASTINA

House Salad or Caesar Salad

SPRING MIX, WITH TOMATO, CUCUMBERS, AND ROMAINE, PARMESAN OUR OWN CAESAR DRESSING

Prosciutto Burrata and peppers ADD \$3

Prosciutto, roasted peppers and burrata

Caprese

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 OF WHITE SAUCE

Meatballs Ricotta

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

Eggplant Rollatino

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

Napoleone ADD \$1

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

Fried Calamari ADD \$2

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

Crabmeat stuffed mushrooms ADD \$2

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT
LOBSTER SAUCE

MAIN COURSE

Fettuccine Alfredo with Chicken or Shrimp

FETTUCCHINE IN A CREAMY PARMESAN CHEESE SAUCE YOUR CHOICE CHICKEN OR SHRIMP

Lobster Ravioli

LOBSTER RAVIOLI SERVED IN A SHRIMP, SPINACH, CREAMY LOBSTER TOMATO SAUCE

Linguine Frutti di Mare

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

Penne Piemontese with Chicken or Shrimp

PENNE PASTA, GARLIC, MUSHROOMS, ONIONS, BACON,
PORTOBELLO, PARMESAN
AND GORGONZOLA CHEESE SAUCE

Pappardelle with salmon and shrimp

FRESH PASTA, SALMON MORSELS, MUSHROOMS, SPINACH,
CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

Rollata

PASTA, ROLLED WITH SAUSAGE, BEEF AND VEAL, BAKED IN
A CREAMY MUSHROOM TOMATO CREAM SAUCE

Panko crusted Grouper

SERVED OVER SAUTÉED SPINACH AND POTATOES SIDE OF BALSAMIC VINEGAR SAUCE

Lobster tail and shrimp Guazzetto add \$10

8 OZ LOBSTER TAIL WITH CLAMS, MUSSELS, SHRIMP, GARLIC FRESH HERBS, WHITE WINE TOMATO SAUCE

Parmigiana (Chicken, Veal or Eggplant)

CHOICE OF..... BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

Portobello and Shrimp Fiorentina

BREADED PORTOBELLO MUSHROOMS WITH RICOTTA AND SPINACH, CREAMY GARLIC, MUSHROOMS
SPINACH WHITE WINE SAUCE OVER PASTA

Marsala Chicken or Pork

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

Chicken or Veal Romano

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, IN A LIGHT WHITE WINE SAUCE

Salmon Catania

PAN SEARED SERVED OVER SAUTEED WHITE BEANS, ONIONS, TOPPED WITH BRUSCHETTA WITH BROCCOLI

Snapper Piccata

LIGHT EGG BATTER WITH CAPERS, MUSHROOMS, ARTICHOKE WHITE WINE LEMON SAUCE, WITH PASTA

Flounder Principessa

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

Zuppa di Pesce Posillipo add \$2

SNAPPER, SIMMERED WITH CLAMS. MUSSELS, CALAMARI AND SHRIMP WITH GARLIC AND FRESH HERBS, WHITE WINE TOMATO
SAUCE SERVED OVER LINGUINE

Veal Chop Capricciosa add \$10

BREADED OVER SALAD TOPPED WITH FRESH TOMATOES,
MOZZARELLA CHEESE AND BALSAMIC VINEGAR GLAZE

NY steak Giambotta add \$ 8

12 OZ NY STEAK PAN SEARED SERVED WITH SAUTEED
ONIONS, PEPPERS AND POTATOES