

New Years Eve Pre Fixe Menu

\$69 per person 4:00 to 9:00pm or \$79 per person after 9:00pm

First Course

CHOICE OF ONE

Stuffed Dates

gorgonzola cheese, pine nuts and fresh sage, wrapped with prosciutto

Fried Calamari

arrabiatta sauce and pesto mayo

Shrimp Bisque

Warm Goat Cheese Salad

dried dates, toasted pine-nuts, balsamic-fig vinaigrette

Second Course

CHOICE OF ONE

Lobster Mac and Cheese

organic truffle oil and fontina cheese

Portobello Mushroom Ravioli

sun-dried tomatoes, crimini mushrooms, garlic cream sauce

Third Course

CHOICE OF ONE

Pan Seared Filet Mignon*

tuaca-poivre sauce, sautéed spinach and parsleyed potatoes

Snapper Calabrese

andouille sausage, crab, tomatoes, sage and roasted garlic

Chicken Pescatore

rosemary grilled chicken, sautéed shimp, basil, tomato and white wine

Dessert

CHOICE OF ONE

* *Tiramisu* lady fingers, espresso and mascarpone cheese, dusted with cacao

Chocolate Cake vanilla ice cream, caramel and chocolate

Pumpkin Bread Pudding white chocolate, caramel, toffee brittle, vanilla ice cream

Rabitos Royale Cognac filled, chocolate dipped figs with vanilla sauce and amaretto cookies

Torta Ai Formaggi ricotta and mascarpone cheesecake with strawberry sauce

New Years Eve Alla Carte

Starters

Stuffed Dates

gorgonzola cheese, pine nuts and fresh sage, wrapped with prosciutto 10

Manila Clams and Shrimp

onions, Thai chilies, basil and umami sauce 15

Bruschetta

grilled Tuscan bread, marinated tomato-basil salad, basil emulsion, balsamic 9

Fried Calamari

arrabiatta sauce and pesto mayo 12

Gorgonzola Purses

sautéed, mushrooms, bacon and peas in a parmesan cream sauce 9

*Antipasto**

Italian salumi, imported cheese, olives, grilled bread, fig compote 14

Shrimp and Garlic Confit

extra virgin olive oil, garlic and Thai chilies 13

Shrimp Bisque 9

Salads

Mixed Green Salad

mixed greens, tomato, carrots, pine-nuts, balsamic vinaigrette 7

Caesar Salad

romaine hearts, garlic croutons, pecorino cheese, homemade caesar dressing 8

Arugula and Pear Salad

poached pears, candied walnuts, pecorino cheese, lemon dressing 9

Roasted Beet Salad

yukon gold potatoes, tuna, red onion, peas and tarragon mayonnaise 11

Caprese Salad

fresh mozzarella, kumato tomatoes, basil emulsion and balsamic 10

Warm Goat Cheese Salad

dried dates, toasted pine-nuts, balsamic-fig vinaigrette 10

Chopped Salad

lettuce, tomato, red onion, parsley, fontina cheese, garlic-parmesan dressing 9

New Years Eve Alla Carte

Entrees and Pasta

Eggplant Parmesan

spinach, arugula, zucchini, mozzarella, marinara and garlic noodles 18

Snapper Calabrese

andouille sausage, crab, tomatoes, sage and roasted garlic 29

Chicken Pescatore

rosemary grilled chicken, sautéed shimp, basil, tomato and white wine 24

Crab Cakes

red pepper remoulade, parsley potatoes and asparagus 32

Linguini with Lobster and Shrimp

spicy marinara and linguini 29

*Pan Seared Scallops**

potato puree, swiss chard and vermouth cream 28

Chicken Milanese

panko-herb crusted, arugula salad, bruschetta tomatoes, lemon dressing 19

Lamb Shank

autumn risotto, vegetable ragout and asparagus 30

Roasted Veal Rack Chop

marsala sauce, truffled cauliflower and asparagus 36

*Pan Seared Filet Mignon**

tuaca-poivre sauce, sautéed spinach and parsleyed potatoes 34

Shrimp Scampi

tomatoes, capers, rosemary, white wine, garlic and cream over linguini 22

Homemade Gnocchi

ricotta cheese gnocchi, braised beef, porcini mushroom sauce 21

Italian Sausage Pepperonatta

garlic, onions, pepperoncinis, basil tomato sauce and rigatoni 18

Portobello Mushroom Ravioli

sun-dried tomatoes, crimini mushrooms, garlic cream sauce 21



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness.