

New Year's Eve Menu

Antipasti - Appetizers

Calamari Fritti 16

Squid & zucchini lightly dusted in flour, quick Fried, served with spicy tomato sauce

Gamberi con Prosciutto di Parma 20

Jumbo Shrimp wrapped in Prosciutto With lemon, butter, garlic sauce

Burrata Fritta 16

Quick fried, breaded creamy Burrata Cheese Ball, served with tangy marinara sauce

Grilled Baby Octopus 18

Grilled Baby Octopus with Fresh Herbs Extra Virgin Olive Oil and Lemon

Insalate - Salads

Insalata di Rucola Parmigiano 12

Baby arugula salad with Lemon dressing and shaved parmigiano cheese

Insalata Cesare 12

Caesar salad, with Caesar dressing and brioche crouton

Burrata Caprese 16

Creamy Butter milk mozzarella cheese with Heirloom tomatoes, fresh basil, extra Virgin Olive Oil

Insalata Mista 12

Mixed baby greens, Crumble Gorgonzola cheese, balsamic vinaigrette dressing

Zuppe – Soups

Lobster Bisque 12

Cream of Lobster Soup and dry Sherry

Minestrone soup 9

Our Delicious Home-made Vegetable Soup

Paste – Pastas

Pappardelle con Pollo 29

Large Wide Ribbon pasta with Julienne of Vegetables topped with grilled Chicken in Oil & Garlic Sauce

Lobster Ravioli 28

Homemade ravioli stuffed with Lobster in Lobster cream sauce

Ravioli Quattro Formaggi 24
Stuffed Homemade Ravioli with Four Cheeses
Pine Nuts in Basil Pesto Sauce

Linguine Vongole 28
Linguine Pasta with Fresh little Neck
Clams, Olive Oil, Parsley, Fresh Garlic

Pesci E Crostacei - Fish and Shellfish

Filetto di Salmone 35
Grilled Filet of Norwegian Salmon with
Cherry Tomatoes, Spring Onions
and Fresh herbs

Filetto di Ippoglosso 42
Grilled Halibut with Sweet Peppers
Beurre Blanc Sauce

Linguine Cleopatra 50
Lobster Tail, jumbo shrimp & scallops, mussels
in lobster champagne sauce over linguine

Linguine Monte Cristo 37
Linguine Pasta with Jumbo
Shrimp in White Wine Sauce

Carni E Pollame - Meat and Poultry

Veal - Vitello 33
Marsala, with Marsala Wine Sauce, Mushrooms
Picatta, with Capers-Lemon-Butter Sauce
Parmigiana, Pounded & breaded w/ mozzarella
cheese, tomato sauce, served with pasta

Filet Mignon 51
Grilled 8 oz Filet Mignon with Green Pepper
Corn, Brandy Cream sauce, w/ vegetable

Chicken – Pollo 29
Marsala, with Marsala Wine Sauce, Mushrooms
Picatta, with Capers-Lemon-Butter Sauce
Parmigiana, pounded & breaded with mozzarella
Cheese, Tomato sauce

Rack of Lamb 53
Grilled Rack of Lamb with Rosemary,
garlic, Wine Sauce served w/ vegetable

Ossobuco Milanese 52
Braised Veal Shank with Barolo Wine
Rosemary, Carrots, Celery & Onions
served over Fettuccine Pasta

Lombata di Vitello 90
“Our Famous” veal chop, marinated overnight
with paprika, wine, lemon juice, then pan seared
and cooked to perfection

Bambini – Kid’s Menu size

Fettuccini Alfredo with Chicken 16 **Spaghetti Meat Balls 16**
Mozzarella in Carroza 14

Dolci - Desserts 10

***Tiramisu - Cheese Cake – White or Dark Chocolate Mousse Cake
Cream Brulee - Panacota - Cannoli – Sorbet - Gelato***

Felice Anno Nuovo