

# *New Year's Eve 2020*

## *Three Course Menu*

### *Starters*

*Butternut Squash Soup*  
*Gorgonzola or Caesar Salad*  
*Beet & Goat Cheese Salad*  
*Tuscan Salad (add \$1)*  
*Clams Oreganatta*  
*Shrimp Cocktail (2)(add \$2)*  
*Octopus "Calabrese Style" (add \$2)*  
*Mussels Arosta*  
*Meatballs & Fried Peppers*  
*Tuna Milanese (add \$3)*  
*Fried Calamari*  
*Escarole & Beans*  
*Eggplant Pancakes "short stack"*

### *Entrees*

*Clams Bianco over Fedelini*  
*Snapper Vesuvio*  
*Lobster Ravioli*  
*8 oz Center Cut Filet Mignon (add \$5)*  
*Lamb Chops (add \$4)*  
*Veal Chop Milanese with Arugula Salad*  
*Seabass Crab Crusted (add \$5)*  
*Lemon Chicken & Artichokes*  
*Braised Short Ribs*  
*Grilled Veal Chop (add \$7)*  
*Salmon with Lentils & Blistered Tomatoes*  
*Veal Francese, Marsala or Picatta*  
*Grilled Bronzini (add \$2)*  
*Chicken Scarpiello*  
*Rigatoni Vodka*  
*Lobster Francese "Twin Tails" (add \$5)*  
*Butternut Squash Ravioli*  
*Veal or Chicken Parmigiana*  
*Seafood Mario*  
*Shrimp Barbaresco*  
*Pork Chop Guido*  
*Cioppino "Seafood Stew"*

### *Dessert*

*Red Velvet Cake, Double Chocolate Cake, Cannoli,*  
*Ricotta Cheese Cake, Fresh Berries & Zabaione Sauce*

*\$55.95 per person plus tax and 20% gratuity*  
*"Menu subject to change"*