

New Year's Eve 2021

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)
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
Blackened Halibut (add \$3)
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
Salmon with Lentils & Blistered Tomatoes
Veal or Chicken 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

\$59.95 per person plus tax and 20% gratuity
"Menu subject to change"