New Year's Eve 2024 Three Course Menu

Starters

Butternut Squash Soup Gorgonzola Salad Caesar Salad Beet & Goat Cheese Salad Tuscan Salad (add \$1) Clams Oreganatta Mussels Arosta Meatballs & Fríed Peppers Fríed Mozzarella Fríed Calamarí Eggplant Pancakes "short stack"

Entrees

Clams Bíanco over Fedelíní Snapper Vesuvío Pasta & Peas Lobster Ravioli Grilled Veal Chop (add \$7) Lamb Chops (add \$5) Veal Chop Milanese with Arugula Salad Seabass Oreganatta (add \$5) Lemon Chicken & Artichokes Braised Short Ribs Salmon with Lentils & Blistered Tomatoes Veal or Chicken ~ Francese or Marsala Grílled Bronzíní Chicken Scarpiello Rígatoní Vodka Lobster Taíl Oreganatta (add \$7) Butternut Squash Ravíolí Veal or Chicken Parmigiana Seafood Marío Ríbeye "Arrabíata style" (add \$5) Cioppino "Seafood Stew" (add \$9)

Dessert

Red Velvet Cake, Double Chocolate Cake, Carrot Cake, Cannolí, Rícotta Cheese Cake, Fresh Berríes & Zabaíone Sauce

> \$72.95 per person plus tax and 20% gratuity "Menu subject to change"