

New Year's Eve Menu
\$55 per person with Champagne toast

Primi

Select One

Gamberi

Balsamic glazed grilled shrimp with Prosciutto and arugula risotto

Costolette di Agnello

Grilled lamb chops with caper, olive, and Pecarino risotto finished with an Amaranone reduction and fried leeks

Polenta ai Funghi

Fried polenta in a mixed mushroom gorgonzola cream sauce

Fritto Misto

Calamari lightly breaded and flash fried served with lemon dill aioli

Pomodoro Affumicato

Smoked tomatoes with basil whipped mascarpone and grilled focaccia

Insalate Inverno

Romaine lettuce tossed in a creamy gorgonzola-buttermilk dressing with cherry tomatoes, red onion, black peppered bacon, and candied walnuts.

Spinaci e fichi

Baby Spinach tossed in a pomegranate fig dressing with roasted peppers, feta cheese, and fried shallots

Bisque di Aragosta

Lobster and crab bisque with pesto

Zuppe di Castagno

Chestnut soup with dried cranberries and white truffle crème fraiche

Portata Principale

Select One

Bistecca or Salmon Roma

Grilled 5oz all natural filet or 6 oz fresh salmon with a pancetta sherry cream sauce, Asiago whipped potatoes, and haricot verts

Vitello alla Milanese

Veal scallopine lightly breaded with fresh herbs and Pecarino cheese in a white wine caper sauce tossed with capellini and haricot verts

Melanzane Molto Buone

Flash fried eggplant with smoked mozzarella served with capellini tossed in a gorgonzola cream sauce and root vegetable slaw

Breve Costola Ossobuco

Beef short rib ossobuco braised with carrots, celery, & onion in a red wine marinara served with penne

Braciole di Pollo

Chicken breast stuffed with broccoli, fontina cheese, and orzo in a roasted pepper Balsamic sauce over baby spinach sautéed with toasted almonds

Ravioli di Aragosta

Lobster ravioli in a saffron white wine butter sauce with shallots, sun dried tomatoes, and capers

Selvaggio di Bassi

Wild striped bass pan seared with arugula and mascarpone risotto finished with a pomegranate reduction

Cannelloni

Ricotta cheese rolled in spinach pasta with mushrooms in a black pepper vodka tomato cream sauce

Petto di Vitello Strudel

Veal brisket and smoked mozzarella in phyllo over roast red skin potatoes, finished with a horseradish cream sauce and root vegetable slaw

Dolce

Select One

Tiramisu

Marsala flavored mascarpone cheese with espresso laced lady fingers

Torte di Cioccolato

Triple layered chocolate cake with Jeni's salty caramel ice cream

Cannoli

Chocolate dipped cannoli with Reese's peanut butter cup ricotta filling

Pots de crème

Baked chocolate custard with biscotti

N.Y. Torte di Formaggio

New York style vanilla cheesecake with warm strawberries

Consuming raw or undercooked food can be hazardous to your health.
Please inform your server of any food allergies or dietary restrictions
We will not be accepting any promotions or discounts with this menu.
20% gratuity will be added to parties of 5 or more people