



New Year's Eve Celebration

Dec 31, 2020 - \$69 pp

Live Entertainment: Ronnie Stallworth from 5:00 to 8:00 PM

Crystal Beltran from 8:30 PM to 12:30 AM

Midnight Champagne toast

ANTIPASTO (choice of)

GAMBERETTO VENEZIANO

A delicacy from Venice. Jumbo shrimps marinated in spices and delicately charred on the grill. Served over a beautiful cannellini beans salad.

FUNGHI ARROSTITO DI CAPRA

Roasted Crimini, shiitake and oyster mushrooms with rosemary and lemon peel. Served over a goat cheese cream and topped with shaved parmigiano Reggiano.

HEIRLOOM BURRATA

Fresh heirloom tomato slices with authentic Italian Burrata cheese. Accented with our basil pesto and balsamic reduction.

PRIMO PIATTO (choice of)

SHRIMP & CRAB RAVIOLIS ALLA VODKA

Homemade raviolis stuffed with blue crab and shrimp meat - topped with a light vodka tomato creamy sauce.

CAVATELLI ALLA SARDINIAN

Cavatelli pasta tossed with a mix of sautéed slightly spicy crumbled Italian sausage, garlic, fresh mint, basil and saffron. In a creamy tomato sauce and accented with Pecorino cheese.

INTERMEZZO

SORBETTO DI CAMPARI

A refreshing sorbetto accented with Campari

ENTRÉE (choice of)

FILETO OSKAR

8-ounce filet mignon grilled to perfection and topped with lump crab meat and our béarnaise sauce. Served with scalloped cheese potatoes.

AGNELLO ALLA SCOTTADITO

4 beautiful lamb chops marinated in a mix of herbs, delicately grilled, topped with a mint honey sauce and served over Israeli couscous.

ARAGOSTA CON RISOTTO NERO

8-ounce Maine lobster tail rubbed with Calabrian peppers and garlic - delicately grilled. Served over black risotto and grilled asparagus.

DOLCE (choice of)

PANACOTA CON VINCOTTO

An Italian sweet from heaven. - panacota topped with spiced wine.

TRE LATTE CAKE