

New Year's Eve Menu

Zuppa

Lobster Bisque

Insalata

Traditional Caesar Salad

Hearts of palm, baby arugula, shaved parmesan, marinated artichokes, with an orange thyme vinaigrette

Antipasto

Heirloom tomatoes stuffed with burrata, drizzled with olive oil and pesto vinaigrette

Jumbo shrimp and crabmeat cocktail

Escargot filled puff pastry with a creamy pesto sauce

Pasta

Rigatoni Bolognese

Lobster Ravioli

Linguini Pescatori in a tomato basil sauce

Tagliatella with mushrooms, garlic, and truffle oil essence

Pesce

Pompano filet topped with a scampi sauce and served with cheese risotto sautéed broccoli rabe and

Carne

Veal Saltimbocca served with sautéed broccoli rabe and roasted garlic mashed potatoes

New Zealand Rack of Lamb topped with a balsamic and honey glaze and served with asparagus and potato gratin

Filet Mignon (3 oz.) served with a Barolo wine sauce, sautéed broccoli rabe, and roasted garlic mashed potatoes

Surf & Turf - one 6 oz. lobster tail and two 3 oz. filet mignons