

# New Year's Eve Menu

(Choose one from each course)

## SOUP

Lobster Bisque --- Butternut Squash

## APPETIZERS

Burrata Caprese Sliced heirloom tomatoes, speck, basil, finished off with a white truffle balsamic reduction.

Collared Crab and Shrimp Cocktail Crabmeat and Jumbo Shrimp served with cold cocktail sauce.

Clams Casino Our Famous Casinos are baked with bacon, red peppers, sweet onions, bread crumbs, and topped off with drawn butter.

Jumbo Coconut Shrimp Fried Coconut shrimp served with a fresh home made pineapple salsa.

## INSALATAS

Yellow Fin Tuna Carpaccio Virgin olive oil, seas salt, chives, shallots, arugula, and topped off with a fresh lemon squeezed lemon juice.

Wedge Salad Iceberg lettuce, bacon, cranberries, blue cheese crumbles, fried leeks, topped off with blue cheese dressing.

Insalata la Cena Wild Arugula served with roasted yellow and red beets, candied pistachio, fresh goat cheese, house made croutons, in a lemon vinaigrette.

## PASTA

Lobster Risotto- Saffron Lobster Risotto with grape tomatoes, and green peas.

Paccheri Bolognese- Home made paccheri pasta, in a meat sauce containing, spare ribs, and filet tips.

Tortelloni Giati Asparagus-Tortelloni pasta with mushrooms, asparagus, and tomatoes, in a fresh garlic white wine sauce.

## CARNE

Surf & Turf- 6oz Filet Mignon grilled to perfection along with a 6oz Lobster Tail Broiled served with drawn butter.

Chicken alla Cena- Sautéed chicken breast, with speck, freshly smoked mozzarella, asparagus tips, cherry tomatoes, sliced mushrooms, in a garlic white wine sauce and a touch of tomato.

Australian Lamb Chops- Grilled Australian lollipop lamb chops topped off with a sweet fig port wine reduction sauce.

Veal Tenderloin alla Marsala- Two 4oz Veal tenderloin grilled and topped with a fresh mushroom marsala sauce.

## PESCE

Barramundi- Fresh Australian seabass seared with cherry tomatoes, garlic, lemon, mint, and topped of with extra virgin olive oil. \_

## Dessert

Desserts will be lemon sorbet served with house made biscotti.

