



**NEW YEAR'S EVE MENU 2012**

*Starting at 9:00pm - \$150 per Person*

*20% GRATUITY & TAXES will be added at the end of Service.*

*Included Live Music Entertainment*

*The restaurant will be serving - A la carte menu from 5:00pm to 8:00pm.*

*ANTIPASTI*

*(Choices of)*

*COTECHINO CON LENTICCHIE*

*Traditional New Year's Eve Pork trotter with lentils*

*Or*

*U' FRITT I' BACCALA'*

*Golden fried dry cod fish*

*Or*

*OSTRICHE ORIENTALI*

*Fresh raw Kumamoto Oyster*

*Or*

*ANTIPASTO CALDO CON PORTOBELLO, RADICCHIO, GAMBERI E CAPESANTE*

*Hot antipasto with Shrimps, Sea Scallops, Radicchio & Portobello mushrooms*

*Or*

*INSALATA DI GRANCHIO REALE CON CARCIOFINI E PATATE*

*King Crab Leg Salad with Artichoke hearts and Potatoes*

*Or*

*MOZZARELLA DI BUFALA CON POMODORO E PROSCIUTTO DI PARMA*

*Fresh Buffalo Mozzarella Cheese with Tomatoes & Parma Prosciutto*

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*PASTAS*

*(Choices of)*

*TAGLIOLINI ALL' ARAGOSTA*

*Fresh homemade Tagliolini Pasta with Lobster Sauce*

*Or*

*RAVIOLI AGLI ASPARAGI E TARTUFO NERO*

*Home made fresh Ravioli with Asparagus & Black Truffle sauce*

*Or*

*PAPPARDELLE AL RAGU DI TRACCHIOLE*

*Fresh Wide Fettuccine with Short Ribs Sauce*

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*ENTREE*

*(Choices of)*

*QUEL DIAVOLETTA DEL POLLETTO*

*Spicy Young Roasted chicken with fresh herbs*

*Or*

*LOMBO DI VITELLO AL TARTUFO NERO*

*Roast loin of Veal with Black Truffle sauce*

*Or*

*COSTOLETTE DI CERVO CON SALSIA DI CASTAGNE*

*Rack of Venison with chestnuts sauce*

*Or*

*BRANZINO CON SALSIA DI VONGOLE E ARUGOLA*

*Italian Sea bass with clams and arugola Sauce*

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*DESSERT*

*(Choices of)*

*BUDINO DI PANETTONE*

*Panettone Pudding*

*Or*

*TIRAMISU' AL CAFFE'*

*Coffee flavored Tiramisu'*

*Or*

*TORTA DI MAMMA PAOLA*

*Chocolate almond cake with vanilla ice cream*