



## Happy New Year 2019

### Primi

#### *Mozzarella Caprese*

*fresh mozzarella di bufala, heirloom tomatoes, basil, and extra virgin olive oil*

#### *Calamari alla Firenze*

*calamari lightly fried served with piquant marinara sauce*

#### *Shrimp Bisque*

*a classic-onion, garlic, shrimp, cream, cayenne pepper, brandy, a touch of tomato*

#### *Insalata dell'Orto*

*Spring mix, arugula, pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom and garlic parmesan cheese croutons tossed with cranberry vinaigrette*

### Principale

#### *Halibut Marechiaro*

*fresh halibut sautéed with diced tomato, artichoke hearts, roasted garlic, and asparagus in a light marinara sauce. Served over spaghetti*

#### *Cioppino Bianco*

*scallops, shrimp, calamari, mussels and clams sautéed with a white wine Brodetto sauce, and served over linguine*

#### *Lasagna di Mare*

*layered with ricotta cheese, seabass, shrimp, scallops and calamari topped with aurora sauce*

#### *Surf and Turf*

*filet mignon brushed with olive oil and herbs grilled, accompanied by a lobster tail lightly brushed with butter and broiled*

#### *Pollo Casanova*

*chicken breast brushed with pesto then layered with prosciutto, spinach and shrimp and sautéed in white wine and garlic. Served with pasta and seasonal vegetables*

#### *Mellanzane Rollatini*

*Thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh italian herbs, and bread crumbs topped with tomato sauce and mozzarella*

### Dolce

#### *Tiramisu*

#### *Chocolate Lava Cake*

#### *Baked Apple-Cranberry Bread Pudding*

#### *Limoncello*

*\$75 per person*