



## Happy New Year 2015

### Primi

#### *Insalata Radicchio*

*arugula, spinach, mushrooms, carrots, and broccoli all served on a bed of radicchio and topped with gorgonzola and pancetta*

#### *Caviar Crustini*

*toast points served with caviar*

#### *Insalata Caesar*

*romaine, garlic and parmesan croutons tossed and topped with shaved parmigiano-reggiano*

#### *Shrimp Bisque*

*shrimp, onion, garlic, cream, cayenne, brandy and a touch of tomato sauce*

#### *Mozzarella Caprese*

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

### Principale

#### *Vitello Chop alla Griglia*

*14 oz bone in veal chop grilled and finished with a creamy gorgonzola sauce. Served with garlic mash potatoes and fresh asparagus.*

#### *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*

#### *Lobster Risotto*

*Lobster and asparagus sautéed with shallots in a brandy cream sauce baked with risotto*

#### *Pollo Parmigiana*

*chicken breast lightly breaded and sautéed then topped with mozzarella and light marinara and baked*

#### *Melanzane Rollatini*

*thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh Italian herbs and bread crumbs topped with marinara sauce and mozzarella then baked*

### Dolce

*Chocolate Lava Cake*

*Tiramisu*

*Chocolate Covered Strawberries*

*\$65.00 per person*