



# New Year's Eve



## Dinner Menu

### Zuppa & Insalata

**Lobster Bisque** 14

**Pollo Orzo** 10

**Radicchio Fresca** 14

radicchio and garden greens tossed with beets, candied walnuts and mandarin wedges with gorgonzola and honey raspberry vinaigrette

**Insalata Capricciosa** 14

tri colored greens, pears, candied walnuts, vidalia onions, gorgonzola and raspberry vinaigrette

### Antipasti

**Cozze Capri** 15

tender mussels sautéed in a sherry broth with fennel and roasted garlic-saffron butter

**Oysters BaccoFeller** 16

oysters baked with spinach, bacon and gorgonzola served in a white wine lemon butter sauce

**Antipasti Piatta** 20

sweet peppers, grilled zucchini, prosciutto, olives, fresh mozzarella, soppressata, tomatoes and tuna drizzled with xvoo

**Portobello Ripiene** 19

portobella mushrooms stuffed with lump crabmeat, roasted peppers and melted fontina cheese with lemon-garlic broth

**Chiavellini** 18

thin Italian rope sausage, grilled and served with sautéed broccoli rabe, garlic, and xvoo

**Shrimp and Crab Cocktail** 24

jumbo shrimp and lump crab with tangy cocktail sauce and lemon

**Kids** age 10 and under

**Ravioli 12 | Chicken Tenders 12 | Pasta 12**

### Entrees

**Ossobuco di Bacco** 42

tender pork shank served over shiitake mushroom pea risotto with broccoli crowns

**Salmone en Croute** 38

Atlantic salmon filet with lump crab crust served in a puff pastry topped with a baby shrimp sherry cream served with broccoli

**Vitello alla Griglia** 48

14oz veal chop, roasted garlic crusted, pan seared with fresh herbs and served with a stuffed baked potato and broccoli

**Manzo e' Mare** 46

lobster crusted angus filet mignon finished with garlicky scampi sauce served with stuffed baked potato and broccoli

**Prime Rib** 44

slow roasted angus prime rib with garlic au jus and creamy horseradish sauce served a stuffed baked potato and garden medley

**Agnello** 44

pistachio crusted Australian lamb chop grilled and drizzled with a black cherry demi-glaze served with a stuffed baked potato and broccoli

**Pollo Ripiene** 36

stuffed chicken breast with sun-dried tomatoes, fresh mozzarella and basil drizzled with balsamic glaze served with potato croquette

**Capellini Adriatica** 45

housemade angelhair topped with a 4oz lobster tail, shrimp, scallops and crabmeat in a light pomodoro sauce

**Chilean Sea Bass** 44

walnut crusted sea bass finished with a tarragon-cream served with broccoli

20% GRATUITY INCLUDED FOR PARTIES OF 6 OR MORE | \$20 PLATE SHARING FEE

