

Happy New Year

\$70.00++ per person

Choice of Appetizer

JUMBO SHRIMP COCKTAIL

Jumbo Shrimp and Cocktail sauce

CALAMARI FRITTI

Lightly fried and served with marinara sauce

BAKED CLAMS OREGANATA

*Whole little neck clams, stuffed with seasoned parmigiano bread crumbs
And a garlic lemon sauce*

CAESAR SALAD

Romaine hearts, garlic croutons, classic dressing and shaved pecorino

ARUGULA/SPINACH SALAD

Mixed arugula and spinach, fresh tomatoes, shaved parmigiano, lemon truffle vinaigrette

BURRATA SALAD

*Fresh mozzarella stuffed with ricotta served with grilled asparagus, roasted red peppers, artichoke hearts,
arugula, & crostini drizzle with olive oil and balsamic reduction*

Choice of Entrée

PENNE ALLA VODKA

Vodka meat sauce with cream, prosciutto, bacon and onions

LINGUINI PRIMAVERA

Fresh garden vegetables in a garlic & oil sauce

SEAFOOD LOVERS PLATTER

Sautéed clams, shrimp, mussels, calamari, in a robust marinara or fra diavolo over linguine

PAN SEARED SALMON

Served with potato puree asparagus and a garlic lemon butter sauce

SHRIMP FRANCESE

Jumbo shrimp, egg battered, sautéed and topped with a lemon, butter and white wine sauce over linguini

CHICKEN FRANCESE

Egg battered, sautéed, lemon, white wine, butter sauce over linguini

TUSCAN CHICKEN

*Pan seared chicken breast topped with melted asiago cheese, Sautéed asparagus,
Artichoke hearts, roasted peppers in a garlic white wine sauce
Over sautéed spinach and tri color roasted potatoes*

VEAL SORRENTINO

Sautéed topped with prosciutto, eggplant, mozzarella and demi glaze over linguine

STELLA SURF & TURF

Center cut filet mignon, jumbo shrimp oreganata served with potato puree and asparagus

PRIME RIB

Roasted, served with garlic mash potatoes, string beans and corn

Choice of Dessert

Crème brûlée cheese cake

Chocolate mousse cake

(2) Mini cannoli

Holiday menu

\$60.00++ per person

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Artichoke hearts, roasted peppers in a garlic white wine sauce

Over sautéed spinach and tri color roasted potatoes

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