



NEW YEAR'S EVE

3 COURSE MENU + CHAMPAGNE TOAST
\$45 PER PERSON

Served 4:00pm to 9:00pm

3 | ANTIPASTI | 8

LOBSTER BISQUE

D'AMICO CRAB CAKES

Arugula, Roasted Red Pepper Aioli, Basil Oil

MEATBALLS AL FORNO

Marinara, Fontina Crema, Pecorino Romano

BAKED BRIE

Raspberry Puree, Candied Almonds, Ciabatta

CAESAR SALAD

Romaine, Croutons, Pecorino Romano

HOUSE SALAD

Mixed Baby Greens, Romaine, Red Onion, Olives, Tomato, Feta

3 | ENTREE | 8

6 OZ BEEF TENDERLOIN

Roasted Garlic Mashed Potato, Mustard Cream, Broccolini

LOBSTER BUCATINI CARBONARA

Pancetta, Roasted Garlic, Asparagus

ROASTED GARLIC PRIME RIB

Asparagus, Parmesan Pewee Potatoes

SCALLOP RISOTTO

Guanciale, Peas, Mushrooms

PORCINI MUSHROOM SACCHETTI

Sage, Mushroom, Marsala, Grana Padano

CHICKEN MILANESE

Arugula, Grape Tomato, Spaghetti Aglio e Olio, Balsamico

3 | DOLCE | 8

CHEERS TO THE NEW YEAR WITH A GLASS OF BUBBLY

TIRAMISU

PANNA COTTA

GELATO

TOFFEE SPICE CAKE

Vino D'Amici

Order one of our house wines and we'll keep it generously filled throughout your meal.

\$ 9.99

*** RESERVATIONS REQUIRED 239.430.0955 ***