



NEW YEARS EVE MENU

Course One

(Each table shares the following family style antipasti)

ANTIPASTI PLATTER

Seared scallops and smoked tuna

Cozze (Steamed mussels)

Tomato and basil bruchetta

Roasted Portobello mushroom with prosciutto, sage, sundried tomato, pine nuts and balsamic reduction

Chorizo sausage and roasted peppers

Course Two

(Each guest selects one menu item for course two)

TONNO

Panko crusted roasted Ahi tuna steak served on spaghetti aglio e olio

Topped with goat cheese, roasted peppers and chipotle aioli

BISTECCA di MANZO

Pan seared center cut beef tenderloin steak topped brandy green peppercorn sauce,
served with roasted potatoes and grilled vegetables

MELANZANE al FORNO

Fresh pasta layered with breaded eggplant, roasted mushrooms, garlic confit, spinach, asiago and
gruyere cheese baked in a creamy tomato sauce topped with fresh basil

CARRE d'AGNELLO

Dijon and horseradish crusted Australian lamb chops.

Served with lemon roasted potato wedges and pan jus

POLLO APPOLLONIA

Pan roasted chicken breast with prawns, bacon, tomatoes, roasted garlic,
marsala and basil. Served with three cheese fusilli

CIOPPINO

Traditional fisherman's stew with peppers, chili, tomato, tuna, clams, mussels, and prawns.

Served with grilled flatbread and cilantro pesto

LINGUINE GAMBERI

Garlic roasted black tiger prawns tossed

with linguine, chili, tomato, white wine and parsley

Course Three

(Each table shares the following family style desserts)

BOCCONI di DOLCI

A sampling of three desserts chosen by our pastry chef

Coffee / Tea

\$70 / Person