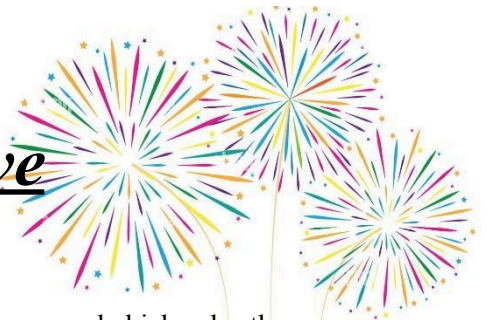




New Year's Eve



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Antipasti

Lentos sausage soup with vegetables and potatoes in our veal chicken broth

Caesar Salad

Romaine hearts with our homemade Caesar dressing, croutons, bacon and freshly grated parmesan cheese.

Crab Avocado salad

Romaine and Arugula in a lemon strawberries dressing, with a springle of corn

Prosciutto, Melone & Bocconcini Salad

Stuffed Mushrooms

cremini mushrooms stuffed with goat cheese and fresh herbs and topped with crispy pancetta, served with funnel mix green salad

Pasta

Tagliatelle Bolognese

egg noodles tossed with a slow simmered veal and pork tomato passata.

Green Gnocchi with Ricotta

homemade gold potato and spinach gnocchi, tossed with sage, butter and warm ricotta cheese.

Calamarata Crab meat and Shrimps, with peas in a brandy rose sauce.

Ravioli chicken and Bacon

stuffed one by one in the house with bacon, chicken, ricotta and Parmigiano cheese, tossed in a cremini mushroom sherry cream sauce.

Penne al Telefono

tossed with a beef tenderloin tips, shallots in a red wine tomato sauce with melted bocconcini and fresh basil.

Secondi

AAA 7Oz Alberta Filet Mignon Steak

bacon wrapped and grilled to your liking topped with cremini mushroom Marsala wine reduction.

Lamb Shank

slowly braised in a red wine, splash tomato and fresh herbs to perfection

Chicken Supreme

Grain feed 8oz Supreme oven roasted to perfection stuffed with Fontina, baby spinach, served with a local blueberry port wine sauce

Salmon Amaretto

fresh, pan seared Norwegian skinless fillet, topped with a simmered in amaretto Di Saronno sauce and shaved almonds.

Dolci

Vanilla Crème brulee

Tiramisu - Cheese Cake- Profiteroles

**\$90
Per person**

