

## Appetizer

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### Tortellini in Brodo

Four cheese tortellini, cannellini beans, ground Italian sausage in a savory chicken broth

### Burrata Caprese

Imported Italian soft creamy centered mozzarella cheese on a bed of arugula with heirloom tomatoes and roasted bell peppers

### Caesar Salad

Classic caesar salad topped with homemade croutons

### Artichoke and Bell Peppers

Marinated artichokes, bell peppers and prosciutto in an extra virgin olive oil dressing

## Pasta

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### Ravioli Porcini

Homemade ravioli filled with spinach and ricotta cheese with Porcini mushrooms in a creamy truffle sauce

### Chitarra Lobster Tail

Homemade spaghetti pasta in a creamy tomato sauce with lobster tail

### Linguine Diavola

Linguine pasta with jumbo shrimp and a touch of garlic in a red spicy tomato sauce

### Parppardelle Bolognese con Porcini

Large flat noodles with delicate ground veal and porcini mushrooms in tomato sauce

## Secondi

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### Veal con Salsa al Tartufo

Medallions of veal sautéed with a white truffle sauce and served with broccoli and roasted potatoes

### Filetto al Brandy

Prime filet mignon sautéed with a brandy reduction, mustard, touch of cream and served with asparagus and mashed potatoes

### Veal Chop Porcini

Veal chop sautéed with Porcini mushrooms and served with broccoli and mashed potatoes

### Chilean Seabass

Chilean Seabass broiled and finished in the oven with a touch of white wine and rosemary and served with broccoli and roasted potatoes

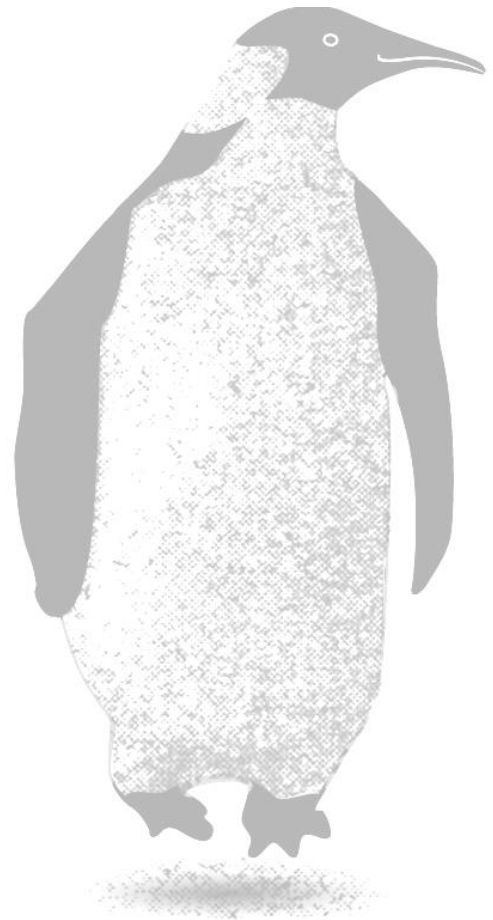
### Salmone al Forno

Wine baked salmon fillet served with broccoli and roasted potatoes



Minimum charge \$50 per person  
Please, no substitutes or split meals

- Thank you for joining us -  
Happy New Year!



New Year's Eve  
2019