



NEW YEAR'S EVE MENU

4 COURSE DINNER

COMPLIMENTARY GLASS OF CHAMPAGNE

FIRST COURSE

CHOICE OF ONE APPETIZER

DANIELA GARLIC BREAD
Broccoli di rabe, sun-dried
tomatoes, mozzarella cheese

CALAMARI FRITTI
Fresh tomato sauce

ZUPPA DI MUSSELS
White wine, garlic, tomato sauce

CAPRESE
Fresh mozzarella, sliced tomatoes
extra virgin olive oil

SECOND COURSE

CHOICE OF SOUP OR SALAD

MIXED GREEN SALAD
Greens, tomatoes, cucumbers
vinaigrette dressing

PASTA FAGIOLI
Pasta, white beans soup

CAESAR SALAD
Fresh greens, croutons,
caesar dressing

MINISTRONE SOUP
Vegetable soup

THIRD COURSE

CHOICE OF ONE ENTREE

LOBSTER RAVIOLI
Asparagus, creamy garlic sauce

BLACK LINGUINI ARRABBIATTA
Shrimp, spicy cherry tomatoes sauce

THE CHRIS SPECIAL
Rigatoni bolognese, chicken cutlet
mozzarella

PAPPARDELLE
Short ribs, pecorino cream sauce

CHICKEN PARMIGIANA
Tomato sauce, fresh mozzarella
mashed potato, broccoli

BRAISED SHORT RIBS
Mashed potato, broccoli

OSSOBUCO
Risotto, mushrooms

CHICKEN MARSALA
Marsala wine, mushrooms, mashed
potato, broccoli

GRILLED SALMON
Spinach, mashed potatoes

MAHI MAHI
Mushroom cream sauce, mashed
potatoes, broccoli

FORTH COURSE

CHOICE OF ONE DESSERT

TIRAMISU | ITALIAN CANNOLIS | NY CHEESECAKE | CHOCOLATE MOUSSE

\$115 PER PERSON

(tax & gratuity are not included)

TAKING RESERVATIONS BETWEEN 5PM-8:30PM

GLUTEN FREE AND VEGETARIAN OPTIONS AVAILABLE IF NEEDED