

# New Year's Eve Menu

## A Modo Mio

### APPETIZER

#### **Capesante**

seared sea scallop-cauliflower mascarpone cream.

#### **Burrata**

roasted beets-pistachio mint pesto.

#### **Cozze e Vongole**

mussels-clams-fennel-Italian hot sausage-garlic-basil- white wine.

### SECOND COURSE

#### **Soup**

Lobster and Corn Chowder.

#### **Classic Caesar**

romaine lettuce-shaved parmigiano-focaccia croutons.

#### **Wild Arugula**

pine nuts -poached pears-gorgonzola -honey vinaigrette.

### MAIN COURSE

**Pollo alla Maria:** chicken-asparagus-Mozzarella cheese-prosciutto-white wine sauce.

**Ravioli Doppio:** crab and ricotta cheese ravioli-scallops-sun dried tomatoes-Brandy cream sauce.

**Campanella:** duck confit-winter greens-shiitake mushrooms-shallots-white wine sauce

**Agnello:** roasted rack of lamb-potato tart-spinach-port wine glazed.

**Al Frutti di Mare:** linguine-mussels-clams-shrimp-calamari-pomodoro sauce.

**Branzino al Granchio:** pan seared filet of Branzino-crab meat-fennel-grape tomatoes-white wine sauce.

**Vitello Affumicato:** veal medallions-prosciutto-spinach-smoked mozzarella-demi glaze.

**Tagliatelle di spinachi:** spinach bow tie noodles, porcini mushrooms, short rib ragu.

**Gnocchi Rosso:** beet and potato gnocchi-toasted hazelnuts-balsamic glaze-Gorgonzola cream.

**Risotto alla Milanese:** zafron risotto-shrimp-asparagus-scallops-grape tomatoes-saffron white wine

### DESSERTS

Tiramisu

Creme Brulee

Canoli al Pistachio

Profiteroles al Cioccolato