



New Year's Eve Menu

3-Course Prix Fixe & Proseco Split \$47.50 per person + tax

Choice of an Appetizer or Salad

Stuffed Meatball - fried meatball filled with chilled ricotta, served with house gravy

Burrata Bruschetta - creamy fresh mozzarella served with an eggplant-olive tapenade

Fried Calamari - lightly fried squid served with house marinara

Mussels - simmered in a white wine caper butter sauce with tomato & basil

Mixed Greens - tomato, cucumber, chic peas, sun-dried cranberries & onions

& a balsamic dressing

Wedge Salad - iceberg lettuce topped with tomatoes, blue cheese crumbles, bacon & blue cheese dressing

Caesar Salad - traditional with parmesan, croutons & anchovy

Roasted Oysters Casino - baked with peppers, onions & pancetta, citrus sauce \$5 up-charge

Shrimp Oreganata - shrimp baked with an herbed breadcrumb, lemon sauce \$5 up-charge

Long Stemmed Artichoke Hearts - Parmesan crusted, roasted & served with a balsamic

aioli & peppadew peppers \$5 up-charge

Entree's

Cavatelli & Sausage - chivalini provolone & parsley with sautéed kale, olives, tomato, garlic & oil

Tortellacci Porcini large tortellini filled with braised veal & beef, tossed in a porcini mushroom butter

& topped with peppadew peppers, served over crisp arugula

Rigatoni Basil & Tomato - simple rigatoni tossed with a basil tomato sauce, finished with shredded reggiano

Pasta alla Pete - fettucini tossed with shrimp, fresh tomato & spinach, garlic & oil

Pappardelle & Sea Scallops - pan seared with a porcini mushroom cream sauce & sweet peas

\$7 up-charge

Linguini Fra Diavolo - shrimp, clams, mussels in a spicy marinara \$7 up-charge, shrimp only

\$10 upcharge

Chicken alla Pete - chicken breast topped with eggplant, ham & provolone in a wild mushroom sauce

Chicken Giamotta - hot cherry peppers, mushrooms, sausage, potatoes & tomatoes with a garlic lemon white wine sauce

Potato Encrusted Salmon - Served over sautéed kale & roasted beets with a gorgonzola sherry demi-glaze

Yellow Tail Snapper & Shrimp Livornese - oven roasted with onions, capers, olives, white wine, plum tomato over zucchini

veal Parmesan - breaded cutlet topped with mozzarella & house gravy

veal Scallopini - marsala or picatta style served with steamed beans

Filetto di Manzo - (2) 4oz. petite filets grilled topped with a wild mushroom, pink peppercorn marsala demi-glaze & garnished with fried polenta & broccolini \$10 up-charge

Steak Pizzaiola - 12 oz. NY Strip grilled, sliced served with a spicy mushroom marinara

\$10 up-charge

Pork Osso Buco - slow roasted shank with root vegetables in a plum tomato, marsala

demi-glaze served over a sweet pea risotto \$10 up-charge

Blackened Red Grouper Piccata - with long stemmed artichokes, blister tomatoes, caper berries, pappardelle pasta in a citrus sauce \$10 up-charge

Bronzino - Mediterranean sea bass filet & shrimp pan seared with a parmesan-lemon cream sauce with broccolini & wild mushroom jasmine rice \$15 up charge

Cioppino - Shrimp, clams, mussels, scallops, calamari & salmon. Simmered in a white wine garlic & basil plum tomato sauce \$15. up charge

Desserts - Choice of Cannoli or Tira Misu