



Happy New Year Menu

Appetizer

Divers Scallops pan seared served over roasted pepper puree sauce with sautéed spinach, fresh tomatoes and walnuts. 16

Fresh grilled calamari placed over grilled polenta garnished with cannellini white beans, asparagus and onions salad. 13

Shrimp cocktail served with mild cocktail sauce. 15

Lola Rosa salad with fresh strawberries, zucchini, fresh tomatoes and shaved Romano cheese tossed with golden Italian dressing. 9

Baby Arugula salad with roasted Bosc Pears Marinated red onions and breaded warm goat cheese tossed with lemon oil dressing. 9

Fresh mozzarella stuffed with roasted red peppers, prosciutto served over asparagus, fresh tomatoes. 11

Jumbo lump crab meat cocktail served with cocktail sauce. 17

Soups

Shrimp bisque 10

Lentils soup 8



Main Course

Rigatoni pasta served in oil garlic sauce with sweet Italian sausage, cherry tomatoes and broccoli rabe. 22

Homemade ravioli stuffed with eggplant and asiago cheese served in a lite pesto sauce with shitake mushroom, chicken and sun dried tomatoes. 22

Veal scallopini sautéed in a lite brandy red sauce with salami, asparagus and smoked mozzarella presented over capellini pasta 24.

Boneless breast of chicken and filet mignon tips sautéed in a Borolo wine brown sauce served with peas risotto. 21

Fresh filet of Chilean sea bass grilled served in a white wine sauce placed over polenta with Portobello mushroom, sun dried tomatoes and fresh basil. 30

Steak of center cut sword fish pan seared served over sautéed spinach topped with cannellini white beans, asparagus and walnuts salsa presented with roasted pepper puree sauce. 28

Double cut Veal chop grilled served with sautéed porcini mushroom accompanied with fresh tomatoes, onions, long hot peppers and sliced fried potatoes. 36

Grilled filet mignon served with sautéed broccoli rabe, roasted shallots and garnished with grilled pancetta. 32