

New Year's Eve Menu 2020-2021

Italian Antipasta Platter

One per Table

~Appetizers~

Choice of one

- Eggplant Rollatini ● Crab Meat Cocktail ● Ceviche ● CAESAR Salad
- Shrimp Cocktail ● Italian Tomato Bruschetta ● Garlic Edamame
- Rainbow Dragon Roll *shrimp tempura & asparagus w/assorted fish & avocado on top +3 pieces of sashimi*
- Wedge Blue BLT *blue cheese crumbles and crispy bacon*
- Burrata & Grape Tomato Salad *semi soft fresh mozzarella, basil, aged balsamic and pesto oil*
- Strawberry Arugula Goat Cheese Salad *with candied nuts, red onions, aged balsamic raspberry vinaigrette*

~Entrée~

Choice of one

Italian Specialty Veal Osso Bucco

Slow braised in Barolo red wine, natural juices and root vegetables,

Served over creamy Italian risotto

Bronzino Ala Oscar

Topped with Lump crab meat, shrimp, asparagus and lobster sauce, over angel hair pasta

Chicken Champignons

Pan seared chicken breast with a morel and wild mushroom cream sauce over risotto

Cioppino "Italian Fisherman's Plate"

shrimp, scallops, mussels, calamari, ½ Maine lobster over spaghetti

Noodles Original Pasta Dishes

- Vegetarian Saute ● Pasta Bayou ● Spaghetti & Meatballs ● Chicken Carbonara ● Italian sausage Spaghetti

Sushi Sashimi Harmony

all the flavors of our sushi bar - fresh tuna, salmon, hamachi, escolar, octopus and shrimp

presented by Noodles authentic Asian trained sushi chefs

Sushi Lobster Tempura Volcano

tempura lobster tail, avocado, asparagus, and cream cheese with baked seafood volcano topping

● **Dessert Plate for Two** ● * tira mi su * key lime pie * mini cannolis