

New Year's Eve Menu 2021-2022

Italian Antipasta Platter

One per Table

~Appetizer~

Choice of one

- Eggplant Melanzane ● Margherita Bruschetta
- Tuna Yukki Martini ● Fried Baby Artichokes
- Shrimp Cocktail ● Sushi Lobster Volcano Roll
- CAESAR Salad
- ● Caprese & 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*
- Mushroom & Brie Appetizer *sautéed mushrooms, sundried tomatoes, roasted garlic, olive oil, basil over Brie Cheese*

~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*

Branzino Ala Oscar

Asparagus, lobster risotto 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 Fishermans Plate"

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

Stuffed Italian Meatball

Parmesan style stuffed Meatball with fresh basil and 4 cheeses, ricotta, romano, mozzarella and parmesan

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

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