

NEW YEAR'S EVE 2017

GOLD MENU

~1st Course~

Caesar Salad

Crisp Romaine, Homemade Croutons, & Parmigiano Reggiano

Tomato Bruschetta

Tuscan Toast Points topped with Diced Vine Ripe Tomatoes, Fresh Mozzarella, & Aged Balsamic Reduction

Mozzarella En Carrozza

Lightly Battered Fresh Mozzarella with Marinara Sauce

Famous House Salad

Mixed Greens with Cucumbers, Tomatoes, Olives & Onions in Our Famous House Dressing

~2nd Course~

Penne Vodka

Sweet Baby Peas & Prosciutto served in a Pink Vodka Sauce

Homemade Fettuccine Bolognese

Tossed in our Famous Hearty Meat sauce with a Touch of Cream

Homemade Gnocchi Napolitano

Potato Dumplings, Plum Tomatoes, Fresh Mozzarella & Basil

Chicken Parmigiana

Lightly Breaded Certified Organic Bell & Evans Chicken Breast topped with Mozzarella & Meat Sauce

Chicken Francese

Lightly Battered, sautéed in a White Wine Lemon Butter Sauce

Grilled Salmon

Seared Broccoli Rabe, Sun Dried Tomatoes, Aged Balsamic Reduction

Eggplant Parmigiana

Topped with Mozzarella & Marinara Sauce

~Dessert~

(Choice of 1)

Cannoli / Tiramisu / Tartufo

\$55.95

Happy New Year from the Ferraro Family

New Year's Eve 2017

*Complimentary Champagne Toast**

PLATINUM MENU

~1st Course~

Lobster Bisque

With a Touch of Sherry

Chilled Jumbo Shrimp Cocktail

Served with fresh lemons & cocktail sauce

Fresh Burrata Cheese

Heirloom Tomatoes, Organic Baby Arugula, Aged Balsamic Vinaigrette

Chopped Murray Salad

Iceberg, Romaine, Grape tomatoes, Avocado, Red Onions, Corn, Black Beans, Cucumbers, Aged Red Wine Vinaigrette & Parmigiano Reggiano

Fried Calamari

Served with Hot or Sweet Marinara

Ferraro's Salad

Organic Baby Greens, Fresh Strawberries, Sugar Coated Walnuts, & Goat Cheese in a Raspberry Vinaigrette

Homemade Stuffed Fresh Mozzarella

With Prosciutto, Basil, & Tomatoes with an aged Balsamic Reduction

~2nd Course~

Surf And Turf

6oz. Certified Angus Filet Mignon (100% Grass fed) & 4 Oz. Lobster Tail

Chilean Sea Bass

Pan Seared & Served Over Asparagus, Broccoli Rabe, Grape Tomatoes, & Cannellini Beans Topped with Shaved Fennel in a Roasted Garlic Tomato Broth

Lobster Risotto

Fresh Herb Risotto with sliced lobster, filet Mignon tips, Asparagus & Grape tomatoes in a chardonnay wine sauce

Fresh Alaskan Halibut

Toscana

Topped with diced Tomatoes, Kalamata olives, Capers, Basil and Diced Panella Bread served over Pesto Shrimp Risotto Finished in a Chardonnay Wine Lemon Reduction

Chicken Giuseppe

Lightly Panko Crusted Chicken Breast, Baby Arugula, Tomatoes & Mozzarella in a Light Balsamic Vinaigrette

Stuffed Gnocchi

With Truffle Mushroom Duxelle, served with Filet Mignon Tips, Asparagus, Cherry tomatoes, Madeira Wine reduction with a touch of Mascarpone

Veal Saltimbocca

Prosciutto, Mozzarella & Spinach in a Marsala Wine Demi Glaze

~Dessert~

Warm Apple Pie

/

Chocolate Mousse Cake

/

Biscotti Bread Pudding

\$75.95

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