

## *New Year's Eve Menu*

### *Involtini Di Gamberi*

*Jumbo shrimp and asparagus wrapped with prosciutto and served on a bed of mixed greens. Topped with a reduction of smoked gouda cheese and wild mushrooms, enhanced with a touch of cayenne pepper.*

*~ La Staffa Verdicchio Classico 2015 ~*

### *Insalata Mista*

*A fennel, arugula and radish salad, drizzled with lemon, garlic and extra virgin olive oil. Finished with crumbled goat cheese and freshly ground black pepper.*

*~White Haven Sauvignon Blanc~*

### *Zuppa con Faggioli e Scarola*

*Sautéed escarole and cannellini beans slowly simmered with a touch of marinara, garlic, red pepper flakes. Finished with a slice of grilled Barese sausage and garnished with toasted crostini.*

*~ Liveli Primonero ~*

### *~Sorbetto di Pera~*

*Pear flavored sorbet*

### *Roasted Red Pepper Risotto*

*Imported Arborio rice risotto tossed in a puree of mascarpone cheese, roasted red peppers, white wine and spices. Finished with Grana Padano shavings and fresh dill.*

*~ Liveli Pezzo Morgana Riserva Salice Salentino 2012 ~*

### *Mare e Terra*

*Lobster Tail & Prime-cut Filet Mignon*

*Served with steamed asparagus and our signature "Triple" baked potato.*

*~ Carpineto Vino Nobile di Montepulciano ~*

### *Tiramisu Originale*

*The original style of Tiramisu served layered in a fluted glass with a "Mystery Liquor" finished with a dash of espresso and a lady finger wafer.*

*~ Our Homemade Limoncello ~*