

# NEW YEAR'S EVE

\$49  
plus tax and gratuity

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## FIRST COURSE

**FRESH BREAD & OUR WOOD FIRED OVEN BAKED PIZZETTE**  
Neapolitan margherita mini pizza with fresh mozzarella, tomato sauce & basil

## SECOND COURSE *choice of:*

### CAESAR SALAD

Romaine, creamy caesar dressing, crispy bacon, parmesan & croutons

### SOUP

Lobster bisque with creme fraîche & chives

### ARANCINI

Arborio rice balls filled with ricotta & spinach fried then finished with grated pecorino, served with marinara sauce

## THIRD COURSE *choice of:*

### BEEF TENDERLOIN

6 oz beef tenderloin grilled to your liking with broccolini, garlic mash finished with a red wine jus & crispy mushrooms

### RISOTTO DI MARE

Arborio rice slowly cooked with lobster, shrimp, bay scallops, mussels, finished with cream & parmesan

### SQUASH RAVIOLI

Squash filled ravioli, brown butter sauce, walnuts, sage, parmesan  
*\*contains nuts*

### CHICKEN ASIAGO

Chicken breast stuffed with asiago, spinach & caramelized onions with garlic mash, seasonal vegetables & honey mustard cream sauce

### PAPPARDELLE STEFANO

Broad noodle pasta with slowly braised short ribs in tomato sauce

## DESSERT *choice of:*

### CREME BRULÉE

The traditional creamy egg custard, crunchy caramel glaze

### CHOCOLATE SOUFLÉE CAKE

House made warm chocolate soufflé cake with fresh whipped cream

### CHEESECAKE

White chocolate raspberry cheesecake

### FIG & MASCARPONE CROSTATA

Baked in our wood burning oven with honey, mascarpone & ricotta with figs, berries & icing sugar

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