



## NEW YEAR'S EVE MENU 2016

### PRIMI

**BUTTER POACHED LOBSTER COCKTAIL** 23.95

**COLD ROCK HOELZEL** 18.95

*Jumbo Lump Crab tossed in a Pistachio-Tarragon Vinaigrette and served on a cold Marble Slab*

**SPICY STUFFED BANANA PEPPERS** 12.95

*With House Sweet Italian Sausage, rustic Pomodoro Sauce, and Asiago*

**LOBSTER BISQUE** 8.95

### INSALATA

**CLASSIC CAESAR** 7.95

*House Caesar Dressing made with local fresh Manchester Farm Eggs, Asiago, House Croutons*

**INSALATA *della* CASA** 5.95

*House Salad with Field Greens, Carrots, Cherry Tomatoes, Herbed Bean Salad, and Asiago*

**PEAR *and* ENDIVE** 8.95

*Romaine, dried Cranberries, Walnuts, Gorgonzola, and Roasted Walnut Dressing*

### PASTA *and* ENTRATA

**LINGUINI DIAVOLO** 26.95

*Jumbo Shrimp morsels sautéed with Spicy Banana and Fresno Peppers in an Asiago Tomato Cream Sauce*

**SPAGHETTI *and* HOUSE MARINARA** 16.95

*Add House Sweet Italian Sausage 4.95 Add House Meatball 2.50*

**ROSEMARY CHICKEN** 22.95

*Rosemary breaded cutlets, Pear Demi-Glace—served with Orzo Risotto and Sautéed Vegetables*

**HALIBUT OSCAR** 39.95

*6 oz. Fillet of fresh Halibut pan-seared, topped with Jumbo Lump Crabmeat and finished with an Orange Maltaise Sauce—served with Asparagus and Orzo Risotto*

**VEAL PARMESAN** 27.95

*Breaded Cutlets served over Campanelle Marinara with melted Provolone and Parmesan Cheese*

**ROASTED TENDERLOIN OF BEEF** 34.95

*Fine Herb Roasted, finished with a wild Mushroom and Pancetta glace du veau—served with roasted Broccoli Florets and Whipped Potatoes*

**BLACK ANGUS FILET** 44.95

*8 oz. Black Angus Filet grilled and finished with a Lobster morsel Hollandaise Sauce—served with Asparagus and Whipped Potatoes*

### DESSERT

**VANILLA BEAN CRÈME BRULÉE** 8.95

*Classic French Vanilla Custard with a Torched Sugar Crust*

**CHEESECAKE** 9.95

**CHOCOLATE GANACHE TORTA** 9.95

*Flourless Belgian Chocolate Torte served warm with Vanilla Ice Cream and Chocolate Sauce*