

# BUON CAPODDANNO

## Antipasti

- Antipasto Toscano** tasting of Nicola's artisan cured Italian meats Tuscan pate 15  
**Calamari e Gamberi Fritti** calamari shrimp crispy vegetables chef's tomato basil 13  
**Tagliere di Formaggi** a taste of imported Italian cheeses walnuts fruit pesto crostini  
fig balsamic glaze 14  
**Carcioffi e Salsiccia** Roman artichokes "ascolana tenera" olive Nicola's house sausage 13

## Zuppe e Insalate

- Lenticchie con Salsiccia** Traditional Italian New Year's Eve lentil and sausage soup 9  
**Lobster Bisque** Creamy lobster bisque.9  
**Cesarina Romana** romaine crispy speck grana Padano classic Caesar crostini 9  
**Caprese** fresh mozzarella tomato basil balsamic reduction 13  
**Insalata di Capodanno** Mixed Greens, Walnuts, Gorgonzola, red beets, Champagne vinaigrette 9

## Dinner Entrees

- Branzino** Chilean sea bass parmesan style roasted veggies & rice stuffed peppers 43  
**Carre d'Agnello alla Menta** rack of lamb, mint lemon barley & arugula 39  
**Ravioli di Formaggi** cheese full moon ravioli fresh tomato basil 24  
**Scampi Pavarotti** crab jumbo shrimp capellini cherry tomato Genovese 38  
**Lasagne** Nicola's three-meat rustic Bolognese ragu béchamel imported cheese 25  
**Filetto Toscano** fillet wellington Tuscan style dolce forte roasted potatoes 43  
**Pollo con Melanzana** chicken scaloppini grilled eggplant fresh mozzarella  
pomodoro spaghetti 29

## For Younger Guest 10

- Cheese Ravioli  
Rigatoni Bolognese  
Spaghetti & Meatball

This is the only menu we will be serving for the night along with our wine & cocktail menu. For your convenience, a 20% gratuity will be added to the check. All reservations will be confirmed by phone. If the restaurant cannot reach you by phone, we cannot hold the reservation.