



2017 New Year's Eve Menu

Starters

Cotechino con Lenticchie – Traditional “good luck” Italian sausage on lentils...	9
French Onion Soup – classic recipe with a gruyere cheese crostino...	9
Insalata Mista – mixed lettuces with creamy Italian herb dressing...	9
Caesar Salad – hearts of romaine lettuce and croutons with Roma original recipe...	11
Bietole – roasted beat salad with avocado and gorgonzola crumbles...	12
Burrata e Prosciutto – burrata cheese with Parma prosciutto and arugula...	14
Calamari – fried and served with a side of warm spicy tomato sauce...	14
Pizza Margherita – tomato, fresh mozzarella, and basil...	14
Pizza Siciliana – tomato, mozzarella, olives, anchovies, capers, and oregano...	15
Polpo Mediterraneo – grilled octopus served over a warm cannellini bean salad...	16
Salumi and Formaggio Board assorted meats & cheeses, olives, roasted peppers	18

Main Entrees

Tortelli di Zucca – house made butternut squash ravioli with butter and sage...	18
Lasagna della Casa – house made spinach pasta lasagna with meat sauce...	18
Risotto allo scoglio – Italian style cannaroli rice with clams, mussels, shrimp, calamari, scallops, and lobster with light tomato sauce...	30
King Salmon – fresh King Salmon with black lentils on chardonnay fennel sauce...	30
Alaskan Halibut – Livornese style with tomatoes, olives, and capers on polenta	32
Short Ribs – braised in red wine and mushrooms and served with creamy polenta...	28
Lamb Shank – braised with veggies and served with Tuscan cannellini beans...	30
Osso Buco – braised veal shanks served on saffron mashed potatoes...	29
Veal Chop – bone on natural chop with roasted garlic, rosemary and brandy...	40
Surf & Turf – 6 oz. filet mignon with baked herbed lobster tail...	55