

2018

HAPPY NEW YEAR

\$60 PER PERSON 5:30PM RESERVATIONS AND EARLIER, \$70 PER PERSON AFTER 5:30PM
BEVERAGES, DESSERT, TAX, AND GRATUITY NOT INCLUDED

1ST COURSE

choice of

SOUP OF THE DAY

EGGPLANT ROLLATINI

ricotta, spinach, melted mozzarella

FRIED CALAMARI

fra diavolo OR thai style

ITALIAN BURRATA AND ROASTED HEIRLOOM TOMATOES

with crostini, micro arugula

CLAMS CASINO OR BAKED CLAMS

SHORT RIB CANNELLONI

truffle cream sauce with english peas

PRINCE EDWARD ISLAND MUSSELS

fra diavolo OR bianco

CRISPY BLUE POINT OYSTERS

truffle aioli and thinly sliced prosciutto

MARYLAND LUMP CRAB CAKE

roasted corn, avocado and chive oil

BEEF CARPACCIO

baby arugula, sliced onion, shaved parmesan, truffle oil

AVOCADO SALAD

blue cheese, red grapes, granny smith apples
wonton chips, sherry vinaigrette

(3) JUMBO SHRIMP COCKTAIL (+\$5.00)

COLOSSAL LUMP CRAB COCKTAIL (+\$10.00)

2ND COURSE

BABY ICEBERG WEDGE SALAD

with tricolor tomatoes, baby cucumbers
radish, vinaigrette dressing

3RD COURSE

choice of

SPAGHETTI SQUASH PARMIGIANA (VEGETARIAN)

house marinara, melted mozzarella
steamed string beans

SHORT RIB CANNELLONI (2 PIECES)

truffle cream sauce with english peas

RIGATONI BOLOGNESE

PENNE A LA VODKA

CHICKEN OR VEAL PARMESAN WITH LINGUINE

LINGUINE WITH WHITE CLAM SAUCE

SHRIMP ALLA PEGGY

jumbo shrimp oreganata served over capellini
pomodoro

SCAMPI PICCOLO

jumbo shrimp with artichoke hearts, garlic, white wine

CRAB MEAT CRUSTED SALMON FILLET

horiesradish sauce

GRILLED MONTAUK SWORDFISH STEAK

escarole, white beans, diced tomatoes, beurre blanc

FILLET OF SOLE ROBERTO

lightly breaded, fresh tomato and basil, lemon white
wine sauce

*PANKO CRUSTED OR SESAME CRUSTED

YELLOWFIN TUNA

fresh shucked corn, sprouts, avocado
soy dipping sauce

TWICE ROASTED 1/2 LONG ISLAND DUCK

sweet potato orzo, pomegranate sauce

BRAISED BONELESS BEEF SHORT RIBS

horiesradish cream, ribs braising sauce, crispy onions

*14 OZ GRILLED CENTER-CUT PORK CHOP

hot cherry peppers, mushrooms, onions, potato hash

*GRILLED MARINATED SKIRT STEAK

sautéed asparagus, garlic mashed potatoes
red wine sauce

VEAL CHOP VALDOSTANO OR "FLAHERTY"

stuffed with prosciutto di parma, mozzarella
brandy mushroom sauce or spicy vodka sauce
(+\$15.00)

*GRILLED FILET MIGNON OR AU POIVRE

(+\$15.00)

*16 OZ PRIME SIRLOIN STEAK (+\$15.00)

*this menu item can be cooked to order

**this menu item is served raw. consuming raw or undercooked meat, fish, shellfish or fresh shell eggs
may increase your risk of food bourn illness - especially if you have certain medical conditions.