

NYE 2018

SEATINGS START BETWEEN 5-5:30, 7-7:30 AND 9:30-10PM

*\$60PP 3 COURSE DINNER INCLUDES:

CHOICE OF APPETIZER, SALAD COURSE AND CHOICE OF ENTREE

*DOES NOT INCLUDE BEVERAGES, DESSERT, TAX AND GRATUITY

MENU SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY

MIDNIGHT CHAMPAGNE TOAST WITH HATS AND NOISEMAKERS

APPETIZERS (SELECT ONE)

**UNCLE WILLY'S CHICKEN
NOODLE SOUP**

FRENCH ONION SOUP

**VEGETARIAN EGGPLANT
MEATBALLS**

HOUSE TOMATO SAUCE
SHAVED PARMESAN

SHORTRIB CANNELONI

TRUFFLE CREAM SAUCE
WITH PEAS

'THAI STYLE'

FRIED CALAMARI

PEANUT THAI CHILI SAUCE

**CRISPY BLUE POINT
OYSTERS**

TRUFFLE AIOLI TOPPED WITH
PROSCIUTTO

EGGPLANT ROLLATINE

FILLED WITH SPINACH AND
RICOTTA, TOPPED WITH HOUSE
TOMATO SAUCE AND MELTED
MOZZARELLA

**(4) CHILLED SHRIMP
COCKTAIL**

BAKED CLAMS

8 LITTLENECKS OREGANATA

CLAMS CASINO

6 LITTLE NECKS WITH CASINO
BUTTER AND BACON

**CREAMY BURRATA WITH
CIDER AND PINK**

PEPPERCORN PEARS
ARUGULA AND CROSTINI

ESCARGOT

FINE HERBED GARLIC BUTTER
AND CROSTINI

PEI MUSSELS

BIANCO OR FRA DIAVOLO

PICCOLO "GUACAMOLE"

RIPE AVOCADOS
BLUE CHEESE, RED GRAPES
GRANNY SMITH APPLES
SHERRY VINAIGRETTE
WONTON CHIPS

****YELLOW FIN TUNA TACOS**

WAKAMI, GINGER, SWEET SOY
AND WASABI

SALAD COURSE

PICCOLO TRICOLORE

BABY ARUGULA, ENDIVE AND RADICCHIO
WITH OUR SAVORY HOUSE DRESSING.
BEST WITH CRUMBLLED BLUE BUT UP TO YOU

ENTREES (SELECT ONE)

SPAGHETTI SQUASH PARMESAN

HOUSE MARINARA, MELTED MOZZARELLA
STEAMED STRING BEANS

CRABMEAT CRUSTED SALMON FILLET

HORSERADISH CREAM SAUCE
BASMATI RICE AND MIXED VEGETABLES

SHRIMP A LA PEGGY

SHRIMP OREGANATA SERVED OVER CAPPELINI MARINARA

FILLET OF SOLE ROBERTO

LIGHTLY BREADED, FRESH TOMATO AND BASIL
LEMON WHITE WINE SAUCE
BASMATI RICE AND MIXED VEGETABLES

***PANKO CRUSTED OR SESAME SEARED
YELLOWFIN TUNA**

FRESH SHUCKED CORN, BRUSSEL SPROUTS, AVOCADO
SOY DIPPING SAUCE

GRILLED MONTAUK SWORDFISH STEAK

ESCAROLE AND BEANS, CHARDONNAY BEURRE BLANC

PENNE ALLA VODKA OR MARINARA

TAGLIATELLE BOLOGNESE

LINGUINE WITH WHITE CLAM SAUCE

***14OZ GRILLED PORK CHOP**

HOT CHERRY PEPPERS, MUSHROOMS, ONIONS AND
POTATO HASH

BRAISED BONELESS BEEF SHORT RIBS

CRISPY ONIONS, NATURAL JUS
MASHED POTATOES AND MIXED VEGETABLES

CHICKEN OR VEAL PARMESAN

SERVED WITH LINGUINE MARINARA

VEAL CHOP VALADOSTANO OR "FLAHERTY"

STUFFED WITH PROSCIUTTO AND MOZZARELLA
BRANDY MUSHROOM SAUCE OR SPICY VODKA SAUCE

***9OZ GRILLED FILET MIGNON**

SERVED WITH MASHED POTATOES AND MIXED VEGETABLES

TWICE ROASTED 1/2 LONG ISLAND DUCK

MIXED VEGETABLES AND RICE, FRESH CRANBERRY SAUCE

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*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 BOURNE ILLNESS -
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS