

# New Year's Eve Special Menu

## SALADS

House Salad \$3.00  
Insalata Caprese \$12.00



## SOUPS

Minestrone \$ 4.00 (cup)  
Lentils \$ 5.00 (cup)

## APPETIZERS

### Burrata \$ 28.00

Fresh Italian cheese consisting of solid mozzarella outer shell with shredded mozzarella and cream filling served on a bed of pesto flanked by Roman artichokes and speck (*Italian smoked prosciutto*)

### Carpaccio di Manzo \$ 22.00

Paper thin slices of premium cut filet mignon topped with chopped capers, red onions and black olives drizzled with lemon infused virgin olive oil, balsamic glaze, Dijon honey mustard garnished with Arugula and shaved Parmigiano cheese.

### Involtini Di Gamberi \$ 20.00

Jumbo shrimp and asparagus wrapped with prosciutto served on a bed of mix greens. Topped with a reduction of shallots, roasted red peppers, mascarpone and goat cheese served on a bed of mix green.

### Sausage & Peppers \$ 15.00

### Carciofi Fritti \$ 12.00

Egg washed fried artichoke hearts in white wine, garlic sauce with peppers

### Calamari \$ 15.95

### Clams Casino (6) \$ 16.00

Fried or Grilled (*A mio modo*)

### Oysters on Half Shell (6) \$ 15.00

### Oyster Rockefeller (6) \$ 19.00

## ENTREES

### Pappardelle Bolognese \$ 19.00

Our Homemade flat egg pasta served in traditional ground pork and beef sauce

### Cacio e Pepe \$ 19.00

Black peppered fettuccine tossed in original sauce with butter, pepper, grana Padano and pecorino.

### Gio's Carbonara \$ 26.00

Homemade fettuccine tossed in a reduction of creamy gorgonzola with garlic artichokes hearts, imported Italian prosciutto, hot red pepper flakes, Parmigiano- finished with ground black pepper and fresh parsley.

### Shrimp "Fra Diavolo" \$ 24.00

Jumbo shrimp simmered in white wine, garlic and spicy marinara sauce enhanced with minced Kalamata olive, capers, green, red and yellow peppers served over linguine pasta.

### Fettuccine Nere Di Mare con Pesto \$ 36.00

Jumbo scallops, calamari and shrimp simmered in creamy pesto tossed with homemade black fettuccine served garnished with salted dry ricotta cheese shavings.

### Ravioli con Brasato di Manzo \$ 26.00

Homemade braised beef ravioli served in traditional Genovese sauce- sautéed onions in virgin olive oil and white wine with freshly ground pepper, parsley and grated Parmigiano

Add Chicken \$ 4.00 - Shrimp \$ 10.00 - Sausage \$ 5.00 - Meat Balls \$ 6.00 - Scallops \$ 20.00

### Pollo Vesuvio Originale \$ 24.00

Half chicken on the bone baked in the original Vesuvio sauce EVOO, heavy garlic, fresh rosemary, white wine served with potatoes and broccoli.

(Available with breast and other styles)

### Veal Marsala, Piccata ...etc. \$ 26.00

Served with pasta.

### Branzino Cileano Pizzaiola \$ 36.00

Succulent Chilean sea bass fillet sautéed in marinara sauce with red wine, fresh parsley, capers, garlic and onions served with steamed asparagus drizzled with lemon infused virgin olive oil and potatoes.

### Salmone Incrostato \$ 29.00

Atlantic salmon fillet encrusted with potato shavings, sautéed in lemon butter sauce with asparagus, roasted red peppers and artichokes hearts served with a side of angel hair pasta.

### Costola di Maiale Ripiena \$ 29.00

Pork Chop stuffed with four cheeses, prosciutto, in a Marsala wild mushrooms sauce, served on a bed of roasted garlic/onions mashed potatoes with steamed broccoli.

### Agnellino alla Griglia \$ 50.00

Domestic raised lamb loin chops marinated in fresh garlic, lemon and oregano grilled to perfection served with roasted onions and garlic mashed potatoes and steamed broccoli.

### Falda di Manzo Molise \$ 28.00

Skirt steak, marinated in garlic, lemon, oil and oregano, grilled to taste and served with Arugula and parmesan encrusted potatoes

### Lobster Tail 9-10oz. \$ 59.00

Served with baked potato, asparagus, drawn butter and sour cream

### Filet Mignon 8oz. \$ 59.00

Served with baked potato, asparagus, drawn butter and sour cream.

### Surf 9-10oz. & Turf 8oz. \$ 110.00

Lobster tail & Prime cut filet Mignon drawn butter and sour cream

\*\*\* NO ENTREE PLATE SHARING, NO SPLIT ALLOWED \*\*\*

\*\*\*WE RESERVE THE RIGHT TO SEAT OR SERVE OUR PATRONS\*\*\*

\*\*\*MENU ITEMS AND PRICE SUBJECT TO CHANGE WHTOUT NOTICE\*\*\*