

Cena di Capodanno 2019

A La Carte

ANTIPASTO

PIATTO DI OSTRICHE 19

Chilled ½ Dozen Blue Point Oysters, House Made Cocktail Sauce

COCKTAIL DI GAMBERI 20

Classic Shrimp Cocktail with Cocktail Sauce

CALAMARI FRITTI 16

Crispy Fried Calamari, Zucchini, Chili Peppers, Carmines traditional Tomato Sauce



INSALATA FRUTTI DI MARE 21

Octopus, Scallops, Calamari, Shrimp, Celery, Clams and Fennel
Extra Virgin Olive Oil Lemon Dressing

ANTIPASTO ITALIANO 23

Assorted Imported Artisan Italian Cheeses and Cold Cuts

VITELLO TONNATO 20

Traditional Thinly Sliced roasted Veal, topped with Tuna/Mayo and Capers sauce
Garnished with Tricolore salad

CAPRESE DI BUFALA 20

Imported Fresh Buffalo Mozzarella,
Beefsteak Tomatoes, Arugula, Fresh Basil

GAMBERI ALLA VENEZIANA 21

Jumbo Shrimp Sautéed with White Wine and Garlic over Polenta

TORRE DI CAPRI 20

Eggplant, Buffalo Mozzarella Stack, Olive Tapenade

BURRATA 23

Hand crafted Creamy Mozzarella, Prosciutto,
Heirloom tomatoes, in Basil pesto

INSALATA

LA NOSTRA 15

Arugula, Roasted Peppers, Hearts of Palm,
Artichokes, Avocado and Shaved Parmigiano

SPINACI NOVELLI 15

Baby Spinach, Dry Cranberry, Orange segments
Crumbled Goat cheese, Candied Pecans, Balsamic Vinaigrette and Fennel

NANTUCKET 14

Boston Lettuce, Red Onions, Gorgonzola dolce, Bosc Pears
Toasted Pine Nuts and Maple Raspberry Vinaigrette

CESARE 13

Romaine Hearts, House Made Caesar Dressing, Focaccia Croutons, Shaved Grana

