



# Cappuccino Italian Bistro New Year's Eve



## Antipasti

### Stuffed Mushrooms

Crabmeat & Pernod Buerre Blanc sauce

### Bruschetta

Toast, fresh tomatoes, basil, olives

### Smoked Salmon

With capers, onion & chopped egg

### Pasta Fagioli Soup

Soup with beans, pasta & vegetables

### Shrimp Jolaine

Shrimp in Champagne cream sauce

### Lobster Bisque

Chunks of Lobster tomato cream bisque

### Fried Mozzarella

Served with Marinara Sauce

### Escargot in Puff Pastry

Snails in garlic parsley butter sauce

## Insalate

Caesar Salad

or

Mixed Green Salad

## Entree

### Baked Lasagna al Forno

Baked with fresh ricotta and tomato sauce

### Chicken Marsala

Sautéed chicken in Marsala Wine Sauce

### Bistecca Fiorentina

Beef tenderloin, spinach with red Wine sauce

### Chicken Cappuccino

Chicken breast with olive oil, garlic Mushroom sauce

### Grilled Pork Chop

Marsala wine sauce

### Scampi Cappuccino

Sautéed shrimp with garlic butter Parsley sauce

### Veal Marsala

Sautéed, with Marsala Wine

### Veal Piccata

Sautéed with lemon butter caper sauce

### Lemon Sole

Sautéed with Buerre Blanc sauce

### Poached Salmon

With Champagne cream sauce

### Rigatoni Putanesca

Rigatoni tossed with tomatoes, garlic, bell pepper, onions & capers

### Sea Bass

Pan seared with tomato olive oil Garlic thyme sauce

## Dolci

Cappuccino Pie • Strawberry Shortcake • Cheesecake  
Tiramisu • Fresh Strawberries

Happy New Year from **Cappuccino**

\$45.00 per person

# Cappuccino Italian Bistro

<b>Bloody Mary</b>	<b>\$6.50</b>	<b>Mimosa</b>	<b>\$6.50</b>
<b>Cosmopolitan</b>	<b>\$8.50</b>	<b>Sour Apple Martini</b>	<b>\$8.50</b>
<b>Pomegranate Martini</b>	<b>\$8.50</b>	<b>Frozen Bellini</b>	<b>\$7.50</b>
<b>Frozen Margarita</b>	<b>\$7.50</b>		

## Wines by the Glass

### Sparkling

<b>Spumante Prosecco, D.O.C. Treviso</b>	<b>\$8.50</b>
<b>Rotari</b>	<b>\$8.50</b>

### Whites

<b>Chardonnay, Salmon Creek</b>	<b>\$6.50</b>
<b>Chardonnay, Kendall Jackson, Sonoma</b>	<b>\$9.50</b>
<b>Chardonnay, Jacobs Creek, Australia</b>	<b>\$7.00</b>
<b>Pinot Grigio, Mezza Corona, Italy</b>	<b>\$6.50</b>
<b>White Zinfandel, Beringer, California</b>	<b>\$6.50</b>
<b>Riesling, Chateau Ste Michelle</b>	<b>\$7.50</b>

### Reds

<b>Chianti, Straccali Italy</b>	<b>\$6.50</b>
<b>Shiraz, Jacobs Creek, Australia</b>	<b>\$7.00</b>
<b>Cabernet Sauvignon, Salmon Creek</b>	<b>\$6.50</b>
<b>Merlot, Salmon Creek</b>	<b>\$6.50</b>
<b>Merlot, Jacobs Creek</b>	<b>\$7.00</b>
<b>Merlot, Robert Mondavi, "Private Selections", Central Coast</b>	<b>\$8.50</b>
<b>Cabernet Sauvignon, Beringer Founders' Estate, California</b>	<b>\$8.50</b>
<b>Pinot Noir, Echelon</b>	<b>\$8.50</b>
<b>Cabernet Sauvignon, Alexander Valley</b>	<b>\$11.50</b>
<b>Chianti, Da Vinci DOCG</b>	<b>\$8.50</b>

### Beer

<b>Shiner Bock</b>	<b>\$5.00</b>
<b>Miller Light</b>	<b>\$4.00</b>
<b>Moretti</b>	<b>\$5.00</b>
<b>Coors Light</b>	<b>\$4.00</b>
<b>Heineken</b>	<b>\$5.00</b>
<b>Bud Light</b>	<b>\$4.00</b>
<b>Corona</b>	<b>\$5.00</b>
<b>Amstel Light</b>	<b>\$5.00</b>

### Non Alcoholic

<b>O'Douls</b>	<b>\$4.00</b>
<b>San Pellegrino</b>	<b>\$3.50</b>