

Cappuccino Italian Bistro
NEW YEAR'S EVE

ANTIPASTI

Stuffed Mushrooms
Crabmeat & Pernod Buerre Blanc sauce

Bruschetta
Toast, fresh tomatoes, basil, olives

Smoked Salmon
Served with egg, onions, capers

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

Shrimp 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
Served 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

\$50.00 per person
Happy New Year from Cappuccino

COCKTAILS

Bloody Mary \$7.00
Cosmopolitan \$9.00
Pomegranate Martini \$9.00
Frozen Margarita \$8.50
Chocolate Martini \$9.00

Mimosa \$8.50
Sour Apple Martini \$8.50
Frozen Bellini \$7.50
Chocolate Martini \$9.00

WINES BY THE GLASS

SPARKLING

Rotari \$9.50
Mionetto Prosecco \$9.50

WHITES

Chardonnay, Salmon Creek \$7.00
Chardonnay, Kendall Jackson, Sonoma \$9.50
Sauvignon Blanc, Matua Valley, New Zealand \$8.00
Pinot Grigio, Mezza Corona, Italy \$7.00
White Zinfandel, Beringer, California \$7.00
Riesling, Chateau Ste Michelle \$7.00

REDS

Chianti, Straccali Italy \$7.00
Chianti, Da Vinci DOCG \$9.00
Shiraz, Jacobs Creek, Australia \$7.00
Cabernet Sauvignon, Salmon Creek \$7.00
Cabernet Sauvignon, Alexander Valley \$12.00
Cabernet Sauvignon, Beringer Founders' Estate, California \$9.00
Merlot, Salmon Creek \$7.00
Josh Cellars Legacy Red Blend, California \$9.00
Massimo, Malbec, Argentina \$8.00
Pinot Noir, Echelon \$9.00

BEER

Shiner Bock \$6.00
Miller Light \$5.00
Moretti \$6.00
Coors Light \$5.00
Heineken \$6.00
Bud Light \$5.00
Corona \$6.00
Peroni \$6.00

NON ALCOHOLIC

O'Douls \$5.00
San Pellegrino \$4.00