

# 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**

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## COCKTAILS



Bloody Mary	\$9.00	Chocolate Martini	\$10.00
Cosmopolitan	\$9.00	Citrus Martini	\$10.00
Frozen Bellini	\$9.00	Espresso Martini	\$10.00
Frozen Margarita	\$9.00	Pomegranate Martini	\$9.00
Mimosa	\$9.00		

## WINES BY THE GLASS



### SPARKLING

Rotari	\$10.00
Mionetto Prosecco	\$10.00

### WHITES

Chardonnay, Salmon Creek	\$8.00
Chardonnay, Kendall Jackson, Sonoma	\$10.00
Sauvignon Blanc, Matua Valley, New Zealand	\$9.00
Pinot Grigio, Mezza Corona, Italy	\$8.00
White Zinfandel, Beringer, California	\$8.00
Riesling, Chateau Ste Michelle	\$8.00

### REDS

Chianti, Straccali Italy	\$8.00
Chianti, Da Vinci DOCG	\$9.00
Cabernet Sauvignon, Salmon Creek	\$8.00
Cabernet Sauvignon, Alexander Valley	\$12.00
Cabernet Sauvignon, Beringer	\$10.00
Merlot, Salmon Creek	\$8.00
Josh Cellars Legacy Red Blend, California	\$10.00
Malbec, Argentina	\$10.00
Pinot Noir, Echelon	\$10.00
Shiraz, Jacobs Creek, Australia	\$8.00

## 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
Michelob Ultra Light	\$6.00

## NON ALCOHOLIC



O'Douls	\$5.00
San Pellegrino	\$4.00