

p r i n c i | i t a l i a

New Years Eve 2012

Gala \$45 | 9:00 pm

| PRIMI |

Tomato Basil Bisque

lump crab meat

Butternut Squash Ravioli

brown butter sage

Baby Field Greens

toasted pumpkin seeds, coach farms goat cheese turnovers & balsamic thyme vinaigrette

Chili Crab Salad

yellow tomato, avocado, english cucumber, basil-mint-lime dressing

Fried Calamari & Rock Shrimp

truffle aioli, marinara

| ENTREE |

Seared Tuna Steak

rock shrimp spinach risotto, roasted tomato mint salsa

Steak & Lobster

4 oz filet mignon, 2 oz rock lobster tail, rosemary demi, butternut squash, whipped potatoes

Pan Roasted U-10 Scallops

fettucini limone, arugula, crispy basil

Grilled Veal Chop

cannellini bean-arugula ragu, sweat potato fries

Grilled Atlantic Salmon

asparagus, basil-citrus sauce

| DOLCI |

Tiramisu

layers of chocolate cake & mascarpone cream, chocolate shavings & leghorn sauce

Lemon Curd Tart

pistachio cookie crust & raspberry sauce

Pumpkin Semifreddo

hazelnut sauce

Executive Chef Kevin Ascolese