

Sapori

Trattoria Italiana

New Year's Eve menu \$78 P.P.

Antipasto (A choice of)

Polpo al tegamino

(Mediterranean octopus sautéed with lentils, garlic, fresh chopped tomatoes and herbs in a brandy sauce, served over chickpea polenta)

Polpette di pollo e vitello

(Chicken and veal meatballs stuffed with prosciutto and smoked scamorza cheese, topped with a mascarpone-pistachio sauce)

Crespelle di funghi e tartufo

(Crepes filled with mushrooms and truffles)

Seppioline ripiene:

Baby cuttlefish stuffed with bread crumbs, potatoes, pancetta and anchovies, grilled and topped with an aged balsamic.

Primi piatti (A choice of)

Fettuccine al Cinghiale

(Homemade chestnut flour fettuccine served in a wild boar ragu' sauce)

Tortellacci

(Large tortellini stuffed with veal ossobuco, served in a white truffle-pancetta-mushroom cream-sauce)

Fettuccine con astice

(Homemade fettuccine served with Maine lobster meat in a white wine-tomato-touch of cream sauce)

Risotto ai frutti di mare

(Mussels, shrimp, clams and calamari sautéed in a white wine garlic sauce with olives, capers and a touch of tomato, served with risotto arborio)

Secondi piatti (A choice of)

Bistecca di manzo

(NY strip steak, grilled and topped with a barolo-porcini mushrooms sauce, served next to broccoli rabe)

Stinco d'agnello

(Lamb shank slowly braised in a red wine sauce with leeks, acorn squash, mushrooms, potatoes, carrots and herbs served next to mascarpone flavored mashed potatoes)

Ossobuco con risotto

(Veal shank slowly braised in a veal demiglaze sauce with mushrooms and peppers, served over risotto)

Barramundi all'agrodolce

(Pacific bass pan-seared and topped with a balsamic-onion-pine nuts and raisins sauce, served next to spinach)

Coffee and Dessert at the end