New Year's CELEBRATION

3 COURSE PRIX FIXE MENU (\$29.95)

APPETIZER

Bruschetta
Clams Casino
Insalata Caprese
Jalapeno Poppers

AULD LANG SYNE OSSO BUCCO

Slow-Braised Veal Shanks served over a bed of Risotto in Marinara sauce.

CELEBRATION RAVIOLI

Cheese Ravioli tossed with Shrimp, Spinach and Roasted Tomatoes in a Champagne Cream Sauce

TIMES SQUARE TILAPIA

In this dish, a flaky, white Tilapia Filet is Egg Dipped and served in a Lemon, White Wine Francaise Sauce with Artichoke Hearts over Linguini.

COUNTDOWN CHICKEN

Chicken Breast topped with Melted Provolone Cheese and served over a bed of Spaghetti tossed with diced Asparagus and Chopped Tomatoes in a White Wine Sauce.

