

TRATTORIA DELL'ARTE

7-COURSE NEW YEAR'S EVE MENU



ANTIPASTI FOR THE TABLE

SELECTION OF VEGETABLE ANTIPASTI WITH BURRATA MOZZARELLA
& MARGHERITA PIZZA

APPETIZERS

CHOOSE ONE

FRIED ARTICHOKE ALLA GIUDEA

BAKED CLAM OREGANATA

CRAB MEATBALLS

roasted pepper aioli

MEATBALL SLIDERS

burrata & pomodoro

LOBSTER SEAFOOD RISOTTO

FOR EVERYBODY

MAIN COURSES

CHOOSE ONE

BAKED RED SNAPPER WITH ARTICHOKE

parsley potatoes, herbed bread crumbs

BALSAMIC GLAZED YELLOWFIN TUNA STEAK

julienne zucchini & yellow squash

MADAGASCAR GRILLED PRAWNS

italian cous cous salad

DOVER SOLE (PORTUGAL)

parsley potato, mugnaia butter sauce

MAINE LOBSTER & SEAFOOD FRA DIAVOLO

clams, mussels, shrimp, pappardelle pasta

VEAL CHOP (GRILLED OR PARMIGIANA)

CENTER-CUT FILET MIGNON

PORTERHOUSE "BISTECCA ALLA FIORENTINA" 24 OZ.

DESSERTS

CHOOSE ONE

CANNOLI SICILIANI

VANILLA MERINGUE CAKE

VALRHONA BITTERSWEET CHOCOLATE MOUSSE

CHAMPAGNE TOAST AT MIDNIGHT

chocolate covered strawberries

petit fours

LENTIL & COTECHINO SAUSAGE

A traditional Italian dish enjoyed at New Year's Eve.

The lentils represent coins to befall all who consume the dish within an hour of midnight.

\$200

PER PERSON

plus tax & gratuity

items subject to change

for guests with allergies, please feel free to make special requests



#TRATTORIADELLARTE

