

La Bistecca New Year's Eve Menu 2010

Antipasti

Arrancini alla Erminio 12

cheese filled risotto balls crusted with seasoned bread crumbs and served with our marinara sauce

Calamari 13

sliced squid steak, garlic, onions, and peppers

Salsiccia alla Cacciatore 10

Italian sausage, caramelized onions, peppers, and house marinara sauce

Dolci e Caldi Gamberi 14

Sweet and spicy sautéed shrimp with balsamic glaze served over a bed of field greens

Antipasto Assortito 14

classic Italian cured meats, cheeses, olives, peppers, and chef's salad

Insalata

Insalata di "Wedge" 8 Insalata di Caesar 7

Cena

served with a house salad and daily vegetable selection

Cavatappi Pasta con Aragosta 36

lobster with cavatappi pasta with a fontinella cheese sauce topped with bread crumbs and baked to a golden brown

Pollo e Gamberi con Gnocchi 33

sautéed chicken tenderloin and gulf shrimp, fontinella cream sauce, portabello mushrooms, tomatoes, asparagus tips, shallots, garlic, and ricotta gnocchi

Sea Bass con Brodo di Porcini 38

grilled fresh Sea Bass with a porcini mushroom broth and braised spinach and fresh tomato concasse

Vitello alla Marsala* 34

scallopini of provimi veal, garlic, wild mushrooms, marsala wine, and chef's starch

A Due Aragosta 55

Twin 6oz lobster tails with clarified butter, chef's starch, and vegetable

Saltimbocca di Pollo 28

Sautéed chicken breast, prosciutto, asiago, sage madeira cream sauce, and chef's starch

A La Carte

Single 6oz Lobster Tail 22 Fresh Asparagus 5 Sautéed Spinach 4 Risotto 6 Caramelized Onions 5
Sautéed Mushrooms 5 Penne Bolognese 6 Italian Truffle "Mac N' Cheese" 9

Certified Piedmontese

U.S.D.A. Certified Piedmontese Beef, finished with our vintage sauce served with a house salad, potatoes, and daily vegetable selection

Filetto di Manzo* house cut tenderloin of beef: **8 OZ 45**