

Villa Sorrento

Christmas Eve

Appetizers

Cold Lobster & Seafood Salad 13.

Maryland Lump Crab Cake 13.

Jumbo Shrimp Cocktail 14.

Baked Clams Oreganata 8.

Fresh Mozzarella & Tomato 8.

Semolina Crusted Calamari 10.

Risotto Rice Balls 10.

Lobster Bisque Soup 8.

Complete Dinner Package \$39.95

Gourmet Salad

Baby greens, roasted peppers, artichoke hearts, tomatoes, champagne vinaigrette

Surf & Turf- *Grilled Filet mignon and broiled lobster tail Oreganata. (add \$15)*

Filet Mignon- *Pan seared sautéed w/ three peppercorn sauce. (add\$10)*

Rack of Lamb- *Herb encrusted, in a bordelaise sauce w/ truffle oil. (add\$10)*

Marinated Skirt Steak- *Topped with seasoned caramelized onions.*

Oven Roasted Duck- *Served over wild rice with a raspberry chambord glaze.*

Pork Ossobucca- *Over fresh herb gnocchi finished with a roasted tomato sauce.*

Lobster Ravioli- *with asparagus & sun dried tomato in a Chardonnay cream sauce.*

Yellow fin Tuna - *Black and white sesame encrusted tuna ginger sauce, wasabi drizzle.*

Pistachio Encrusted Salmon – *Sautéed spinach over vegetable cous cous with a dill buerre blanc sauce.*

Shrimp Scampi - *Sautéed with fresh garlic, diced tomatoes, lemon and white wine sauce served over a bed of tri color linguine.*

Veal Scaloppini - *Sautéed scaloppini of veal with wild mushrooms and sun-dried tomatoes in a barolo wine demi-glaze.*

Stuffed Chicken Breast- *Filled with spinach, prosciutto & mozzarellacheese finished with a Marsala sauce.*

Penne alla Vodka - *With grilled chicken in a vodka cream sauce.*

Eggplant Rollatini – *Stuffed with ricotta and mozzarella cheese.*

Dessert

Assorted Miniature Pastries, Coffee or Tea.

For your convenience, a gratuity of 20% will be added.