

Villa Sorrento

New Year's 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 & mozzarella cheese 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.