

New Year's Eve Menu



❖ Appetizers ❖

- Escargots à la Bourguignonne** - With butter, garlic, fresh herbs, finished with a touch of Pernod
Rollatini di Melanzane - Sliced eggplant rolled with ricotta cheese, baked with Sunday sauce and topped with parmigiano cheese
Stuffed Mushrooms - Mushroom caps filled with crabmeat stuffing
Lobster Ravioli - Lobster stuffed ravioli with a creamy lobster sherry wine sauce
Jumbo Shrimp Cocktail - Accompanied by our tangy cocktail sauce
Burrata - Fresh mozzarella with a creamy, buttery center; served with prosciutto di Parma
Oysters Rockefeller - Stuffed with spinach, bacon, cream and a kiss of pernod

❖ Soups ❖

Lentil Soup • Stracciatella

❖ Salad ❖

European Salad - Radicchio, arugula, frisee served with our own vinaigrette

❖ Entrees ❖

- Veal Pagliacci** - Classic Veal cutlet layered with eggplant, prosciutto, escarole, and mozzarella in our Sunday sauce
Rack of Lamb Provencale - Roasted with a crust of Dijon mustard, bread crumbs and herbs, served with a Provencale sauce
Chicken Cordon Bleu - Boneless breast of chicken stuffed with prosciutto di Parma and mozzarella, egg battered served with a Madeira cream sauce over fettuccini
Surf & Turf - Lobster tail stuffed with crab meat - lemon butter, filet mignon Porcini mushroom - Cognac cream
Eggplant Parmigiana - The traditional way to enjoy eggplant
Barramundi (Australian sea bass) - Served with lemon butter and capers

ALL ENTREES ARE SERVED WITH STARCH AND VEGETABLE - UNLESS OTHERWISE SPECIFIED

❖ Dessert ❖

Choose from an assortment of house made desserts

The Suppa family and staff wish you a Happy New Year with a complimentary glass of Champagne.

Happy New Year 2020!