

NEW YEARS 2022 @ VILLA TUSCANA

APPETIZER

MOMMAS VEAL STUFFED PEPPERS - ITALIAN LONG HOT PEPPERS STUFFED WITH GROUND VEAL, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE BAKED TO PERFECTION

PARMESAN ENCRUSTED SCALLOPS - SCALLOPS ENCRUSTED WITH PARMESAN CHEESE AND PANKO, LIGHTLY FRIED, SERVED WITH OUR HOMEMADE ROASTED RED PEPPER REMOULADE

PEAR FIOCCHI - HOMEMADE PASTA STUFFED WITH PEARS AND 4 CHEESE, IN OUR CREAMY GORGONZOLA SAUCE, TOPPED WITH CRUSHED WALNUTS

OYSTERS FLORENTINE - FRESH OYSTERS TOPPED WITH CREAMY SPINACH, PANCETTA AND PARMESAN CHEESE, BAKED TO PERFECTION

TUNA CARPACCIO - YELLOWFIN TUNA CARPACCIO STYLE TOPPED WITH BABY ARUGULA, CAPERS, RED ONION, BASLAMIC PEARLS, DRIZZLED WITH WASABI AIOLI

ESCARGOT - TRADITIONAL STYLE GARLIC BUTTER SERVED WITH TOASTED POINTS

SOUP OR SALAD

CHOICE OF HOMEMADE ITALIAN WEDDING SOUP, HOUSE SALAD OR CAESAR SALAD

ENTREES

VEAL CHOP - 14 OZ TOMAHAWK CHOP GRILLED SERVED WITH MASHED POTATOES AND JULIENNE VEGETABLES TOPPED WITH CHIANTI VEAL DEMI

LAMB OSSO BUCCO - LAMB SHANK SLOWLY COOKED WITH ROOT VEGETABLES SERVED WITH MASHED POTATOES

FILET & LOBSTER TAIL - 8 OZ BLACK ANGUS FILET MIGNON, 4 OZ COLD WATER LOBSTER TAIL SERVED WITH ROASTED POTATOES AND ASPARAGUS

DUCK - SEARED DUCK BREAST AND SEARED FOIE GRAS TOPPED WITH MISSION FIG PORT REDUCTION, SERVED WITH POLENTA.

CHILEAN SEA BASS - FRESH CHILEAN SEA BASS PARMESAN ENCRUSTED IN A WHITE WINE SAUCE SERVED OVER SPINACH

FRUTTI DI MARE - MUSSELS, CLAMS, SHRIMP, SCALLOPS, CALAMARI AND 4 OZ LOBSTER TAIL IN A CHOICE OF MARINARA OR FRA DIAVOLO SAUCE SERVED OVER LINGUINI

SCALLOPS - U-10 SCALLOPS PESTO ECRUSTED OVER WILD MUSHROOM RISOTTO TOP WITH CRISPY PROSCIUTTO

DESSERT

CHOCOLATE TRUFFLE MOUSSE - CHOCOLATE SPONGE BASE TOPPED WITH RICH CHOCOLATE MOUSSE AND DUSTED WITH COCOA POWDER

\$ 79.95 PER PERSON, LIMITED SEATING, INCLUDES GLASS OF CHAMPAGNE AND BEVERAGE FOR RESERVATION CALL 843.280.2288