

NEW YEARS EVE 2020 @ 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

OYSTERS FLORENITE – 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

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

SOUP OR SALAD

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

ENTREES

VEAL CHOP – 14 OZ TOMAHAWK CHOP GRILLED SERVED WITH PORCINI MUSHROOM RISOTTO AND JULIENNE VEGETABLES TOPPED WITH CHIANTI VEAL DEMI

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

FILET & CRAB CAKE – 8 OZ BLACK ANGUS FILET MIGNON, 6OZ HOMEMADE CRAB CAKE TOPPED WITH BÉARNAISE SAUCE 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 WHITE WINE LEMON BUTTER SAUCE SERVED OVER SPINACH

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

BRANZINO – WHOLE BRANZINO CITRUS STUFFED SERVED WITH GRILLED VEGETABLES

WAGYU TIPS RAGU – AMERICAN WAGYU FILET TIPS SLOW COOKED WITH CARROTS, CELLERY, ONIONS, GARLIC AND TOMATOES SERVED OVER CAVATAPPI PASTA, TOPPED WITH GOAT CHEESE

DESSERT

COPPA 3 CHOCOLATES– DELICIOUS COMBINATION OF SILKY DARK, MILK AND WHITE CHOCOLATE CREAMS WITH A LAYER OF HAZELNUT CRUNCH, PRESENTED IN AN ELEGANT GLASS

\$ 69.95 PER PERSON, LIMITED SEATING, INCLUDES GLASS OF CHAMPAGNE AND BEVERAGE FOR RESERVATION CALL 843.280.2288