

NEW YEARS EVE 2019 @ VILLA TUSCANNIA

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

GRILLED QUAIL - GRILLED QUAIL TOPPED WITH CHIANTI DEMI GLAZE

TUNA CARPACCIO - YELLOWFIN TUNA CARPACCIO STYLE TOPPED WITH BABY ARUGULA, CAPERS, RED ONION, BASILAMIC 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 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 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

DESSERT

COPPA MARSCARPONE - A CHOCOLATE CREAM FOLLOWED BY A SMOOTH MASCARPONE CREAM, TOPPED WITH AMARETTO COOKIE CRUMBS AND CHOCOLATE CURLS

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