



*Amore*  
3 Course New Years Menu  
Early Dinner From 4:30 to 5:30 Seating

**Starters**

**Tuna Carpaccio**

Thin sliced tuna with arugula fennel radish and sesame oil soy sauce.

**Stuffed Artichoke**

Artichoke stuffed with bread crumbs prosciutto and fontina cheese over mix lettuce.

**Grilled Portobello Mushroom**

Portobello stuffed with sausage and fontina cheese.

**Eggplant Parmigiana**

Baked layers of seared eggplant with provolone cheese in homemade marinara.

**Soup of the Day**

(ask your server)

**Entrees**

**Linguini Diavolo**

Gulf shrimp, calamari, clams and mussels with spicy marinara sauce.

**Short Rib Ravioli**

With porcini mushroom sauce.

**Pan Roasted Salmon**

Sautéed Salmon with shrimp and tomato brandy light cream sauce.

**Chicken Milanese**

Lightly breaded topped with fresh arugula and diced tomato salad.

**Braised Lamb Shank**

Braised lamb shank with balsamic garlic reduction served with saffron risotto.

**Veal Scaloppine**

Sautéed with porcini mushroom sauce served with roasted potatoes & vegetables.

**Desserts**

Tiramisu

or

Chocolate Cake



**Buono Appetito**



### 1 - Course

#### Tropical Lobster Cocktail

With mango, strawberry, onion,  
and lime emulsion sauce.

*(Vegetarian option only)*

Golden & Red Beets Salad

with baby Spinach and arugula  
green beans and raspberry vinaigrette

### 2 - Course

#### Pan seared Sea Bass

With Mediterranean sauce

Served on sweet potatoes bed and roasted asparagus.

*(Vegetarian option only)*

Grilled Portobello Mushroom

Stuffed with spinach, fontina and parmesan cheese.

### 3 - Course

#### Beef Tenderloin

Porcini mushroom sauce and foie gras  
with saffron risotto and ratatouille.

*(Vegetarian option only)*

Eggplant Parmigiana

### 4 - Course

#### Chocolate Souffle

With raspberry sauce.



Buono Appetito

