

# New Year's Eve Menu

# 2019

FOUR  
COURSE MEAL  
4PM-10PM

\$55\*  
Per Person

*Includes a Bottle of Our "Wine of the Month" for Every Two People\*\**

## FIRST COURSE

Roast Vegetable Cannelloni  
*On Roast Pepper Coulis*

Lump Crab Cakes  
*With Sherry Butter Sauce*

Antipasto Platter  
*Select Italian Meats and Cheese's  
with Pickled Vegetables*

## SECOND COURSE

Tuscany Artichoke Soup  
*With Crème Fraiche*

Classic Caesar Salad

## THIRD COURSE

The Don's Surf and Turf  
*6oz., Broiled Filet of Beef with Italian Style Stuffed Shrimp  
and Roast Garlic Butter*

Frutti De Mare  
*Angel Hair Pasta with Shrimp, Scallops, Clams  
and Mussels in a Rich Tomato Broth*

Veal Chop Luciano  
*Pan Roasted Veal Chop in a White Wine Sauce with a Touch of  
Marscarpone Cheese, Mushrooms, Sun Dried Tomato and Artichokes*

Halibut San Sebastian  
*Pan Seared Halibut in a Sofrito Sauce with  
Sausage, Clams and Crab Meat*

*All The Above Served With a Side of Pasta and Seasonal Vegetables*

## FOURTH COURSE

Lemon Ricotta Cheese Cake *with Fresh Berries*    Triple Chocolate Fluff *Dark, White and Milk Chocolate Mousse*

Salted Caramel Bundino *Layers of Chocolate Cookies with Salted Caramel Pudding*

Tea or Coffee



# Don Vito's

Please alert your server to any food allergies or dietary concerns prior to ordering.

Regular Menu Not Available.

\*Not including tax or gratuity

\*\*Must be 21 years of age or above