

Café Notte

New Year's Eve Menu

We will not be offering our daily menu. There will be no substitutions & an Entrée choice selected to be seated.

Chefs Featured Ala cart Menu

Starters Appetizer for two:

- Classic Shrimp Cocktail** Large fresh shrimp chilled & served with house made cocktail sauce & a lemon 16
Charcuterie Board Assortment of Italian cured meats, cheeses, olives, with house made focaccia bread 22
Eggplant Ribbons Thin sliced Eggplant rolled around 3 cheeses deep fried & creamy red pepper sauce 14

Choose cup of soup or side salad

- Lobster Bisque** finished with sherry & sweet cream ~9
Wedding Soup Chefs signature house made ~8
Mista Salad fresh greens, tomatoes, red onion, Kalamata olives & house made vinaigrette.~7
Caesar salad with fresh crispy romaine lettuce with house made croutons & Caesar dressing. ~8

Entrees

Slow Roasted Prime Rib 39

14 oz served with smoked Gouda au gratin potatoes, fresh broccolini & thyme demi glaze

Surf & Turf 42

8oz prime rib with Seared Scallops smoked Gouda au gratin potatoes & broccolini

Halibut 40

Seared with porcini mushrooms, rice pilaf, parm brussel sprouts & lemon herb compound butter

Roasted Airline Chicken Breast 32

Boneless breast with roasted red pepper polenta, fresh broccolini & Merlot sauce

Mediterranean Swordfish 33

Marinated & grilled, served with parmesan polenta & sautéed brussel sprouts with balsamic

Pan Seared Scallops 39

Large Sea Scallops served with porcini rice pilaf, fresh broccolini & basil vinaigrette

Food Allergy, Vegetarian & Special KIDS menus available upon request

Desserts

House made Tiramisu * Crème Brule * Lemon Cello cake *or Black Cherry Cheese Cake

***Join us for a Candle Lite Dinner
& Soft Piano Music
Kids welcome in our family room***

