

New Year's Eve Rat Pack Celebration

With Geno Carlino

\$65 per person with Prosecco toast \$85 per person with Wine Pairings

1st Course

Choice of Appetizer

Eggplant Involtini

“Big” Tuna Crudo with Capers, Green Onions, Lemon Juice and Olive Oil

Dapper Don Ricotta spinach and artichoke dip with crostini

The Cheeseman’s assorted cheese platter

Recommended with Amici, Sauvignon Blanc

2nd Course

Choice of one

Crazy Joe’s Cioppino: Shrimp, Mussels, and Skate in a spicy tomato broth

Bugsy’s Cream of Tomato Basil

Joe Half Brain’s Beet and Arugula Salad with pine nuts and goat cheese

Muggsy’s Mediterranean salad with Kalamata olives, tomatoes, red onions,

cucumbers, feta cheese and basil vinaigrette

Mickey the Wise Guy’s Insalata Mista

Recommended with Olema, Chardonnay, CA

3rd Course

Choice of one

Broken Roasted Rack of Lamb, Recommended with Neropasso, Ripasso, Italy

With Veal Demi Glaze, served with Romano Mashed Potatoes and Baby Carrots

Lucky Luciano’s Lobster Ravioli, Recommended with Olema Chardonnay, CA

Served with spicy calabrese pepper cream sauce, topped with lobster meat

Sal the Saw Salmon Cartoccio, Recommended with Olema Chardonnay, CA

Salmon filet topped with capers, grape tomatoes, garlic, and onions and cooked in a parchment bag. Served with mushroom-truffle risotto

Blue Eyes Braised Short Ribs, Recommended with Mettler, Cabernet Sauvignon, CA

Served over parmesan portabella and sautéed spinach with gorgonzola

Porky’s Thick-Cut Pork Chop stuffed with Spinach and Gorgonzola

Topped with Vodka Cream Sauce, and served with Parmesan Polenta and Sautéed Spinach

Dessert

Choice of One

Chocolate cake with Chocolate Mousse and Cappuccino Ice Cream

Apollonia’s Cheesecake

Tiramisu