

New Year's Eve 2022



Don Vito's

**THREE
COURSE
MEAL**

\$54*
Per
Person

INCLUDES A BOTTLE OF "WINE OF THE MONTH" FOR EVERY TWO PEOPLE | 4PM - 11PM**

First Course (choose one)

BRAISED VEAL CANNELLONI Braised with Chianti, folded in Pasta Sheets & Glazed with Alfredo Cream

THE DONS CHOPPED ANTIPASTO SALAD On Romaine Leaves, Drizzled with Golden Balsamic Vinaigrette

MEDITERRANEAN SEAFOOD PEPPER POT Shrimp, Scallops & Calamari in a
Spiced Cioppino Broth with Leeks & Diced Peppers

BURRATA, MELON & PROSCIUTTO Creamy Burrata, Cantaloupe & Prosciutto
with a Drizzle of Olive Oil & Sea Salt

Second Course (choose one)

SHRIMP & LOBSTER PESCATORA Shrimps & Lobster Medallions Sautéed with Garlic, Tomatoes,
& Bell Peppers folded in Linguine with a Lightly Spiced White Wine Broth

CHICKEN CACCIATORE Free Range Chicken Sautéed with Mushrooms, Tomatoes, Fresh Tarragon & Red Wine

TOURNEDOS OF BEEF ANNA Sautéed with Wild Mushrooms, Crowned with Prosciutto
& Melted Provolone Cheese & a Raspberry Demi

BROILED BONE-IN RIB EYE 16 oz. Aged Rib Chop with Mushrooms & Caramelized Onions.

VEAL FRANCAISE WITH SCAMPI PROVENCAL Veal Scalloppini with Lemon Beurre Blanc
& Scampi Sautéed with Basil & Fresh Tomatoes

All Second Course Entrées Served with Broccolini & Farfalle Pasta in Pompadour Sauce or Rosemary Polenta

Third Course (choose one)

RASPBERRY DECADENCE Nutella Brownie with Raspberry & White Chocolate Mousse.
Fresh Raspberries & Chambord Sauce

OVEN FRESH APPLE TORTA Served with Limoncello Gelato

VITO'S BUDINO Chocolate & Butterscotch Italian Custards with Almond Cookies

TEA OR COFFEE

Regular Menu Not Available

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

*Not including tax or gratuity **Must be 21 years of age or older.