New Year's Eve Menu

2018

FOUR COURSE MEAL
4 PM - 10 PM

$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

Classical Caesar Salad

THIRD COURSE

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

Pasta Pescatora
Half Maine Lobster, Shrimp, Scallops, Clams and Mussels In a lightly Spiced Marinara Sauce over Angel Hair Pasta

Broiled Lamb Chops
With a Honey Mustard Crust On Roast Shallot Reduction

Pancetta Wrapped Sea Bass
Stuffed with Lobster and Avocado, Oven Baked with Sun Dried Tomato Cream Sauce

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 Mousses

Salted Caramel Bundino
Layers of Chocolate Cookies with Salt Caramel Pudding

Tea or Coffee

Don Vito's

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

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