

CHIANTI SOUTH

New Year's Eve Menu – December 31, 2020

ANTIPASTI - APPETIZERS

CALAMARI FRITTE

Buttermilk soaked squid, hand breaded and golden fried

INSALATA CAPRESE

Sliced fresh mozzarella, tomato, fresh basil, drizzled with EVO and balsamic vinegar

TORTA DI GRANCHIO

Our Famous Crab Cake with brown butter

PEPERONI RIPIENI

Banana peppers stuffed with homemade sausage

Choice of:

ZUPPA DI PASTA FAGIOLI - *Tuscan bean, pancetta and pasta*

INSALATA DI CAMPO CONDITA - *Mesclun salad, balsamic vinaigrette*

SECONDI - ENTREES

ZUPPA DI PESCE CON LINGUINE

*Fresh lobster, clams, shrimp, calamari, scallops & mussels,
in a light tomato sauce, served over linguine*

CERNIA FARCITA CON SALOMNE

Salmon stuffed with crab and lobster dill sauce over angel hair

SCALOPPINE DI POLLO MARSALA

Chicken lightly battered with mushroom marsala

SCALOPPINE DI VITELLO ALLA MARGHERITA

Veal medallions topped with fresh tomato, prosciutto, provolone cheese

BISTECCA ALLA GRIGLIA

Grilled 16oz. New York strip steak with sautéed mushrooms and onions

COSTOLA DI VITELLO A LA GRIGLIA

Grilled veal chop with porcini mushroom and red wine sauce.

Meat entrees are served with sautéed vegetables and potato

DOLCI - DESSERTS

TIRAMISU CASALINGO - *Our special award winning dessert*

LIMONCELLO CAKE – *Limoncello infused cake with Limoncello infused mascarpone*

CANNOLE – *Hard pastry shells filled with ricotta, cream and chocolate chips*

CHEESE CAKE- *House made with strawberry sauce and whip cream*

COFFEE - TEA - CAPUCCINO - ESPRESSO

\$75.00 per person, plus tax & gratuity.