

Zeffirino New Years Eve Menu
December 31st, 2011-2012

~Appetizers~

~Choice of one~

Mozzarella di Bufala la Mandara alla Caprese

La Mandara Buffalo Mozzarella Salad with Yellow Tomato, Micro Basil Sprouts, and Balsamic Vinegar Reduction

Cuore di Manzo in Manto Rosa con Insalatina di Campo

Thinly Sliced Beef Tenderloin and Scottish Salmon Carpaccio with Baby Greens and Micro Sprouts

Cannoli di Sogliola ai Sapori Mediterranei Insalata d'Arance Erba Cipollina e Acciughe

Marinated, Rolled Flounder Filet with Sun Dried Tomatoes, Capers, Anchovies, Olives, Orange Segments and Chives

Sfoglie di Glutine, Scaglie di Parmigiano e Germogli di Rucola

Seitan Carpaccio with Shaved Parmigiano, Arugula Sprouts, and Extra Virgin Olive Oil

~Soup or Salad~

~Choice of one~

Zuppa Tradizionale di Lenticchie

Traditional Lentil Soup

Orzo Perlato, Pomodorini di Coltivazione Biologica, Crema al Gorgonzola, Foglie di Barbabietola

Imported Italian Pearled Barley with Heirloom Cherry Tomatoes and Red Beet Leaves with Gorgonzola Dressing

~Entrees~

~Choice of one~

Agnolotti di Grano Saraceno, Patate, Porri su Minestra di Venere

Homemade Buckwheat Potato Leek Ravioli, served with Shaved Parmigiano, Sage, and Olive Oil over a Vegetable Black Rice Soup

Risotto alla Milanese con Foglie d'Oro

Carnaroli Saffron Risotto garnished with Leaves of Gold

Filetto di Branzino alla Catalana

Pan seared Mediterranean Sea Bass and half Seared Lobster served in a Tomato Cream Sauce

Filetto di Baccala' alla Genovese

Pan seared Black Cod Filet with White Wine, Porcini Mushrooms, and Sun Dried Tomatoes

Carre' d'Agnostice, Purea Patate, Cipolle Rosse

Baked Rack of Lamb stuffed with Lobster Meat, served with Mashed Potatoes and Red Onion Puree

Filetto di Manzo Grigliato alla Ricca Piemontese

Grilled Filet Mignon topped with sautéed Porcini Mushrooms, Foie Gras and Fontina Cheese Fondue

Ossobucco di Vitello Brasato

Braised Veal Shank with Red Wine and Mushrooms, served over Mashed Potatoes

Guazzetto di Vongole, Gamberi, Asparagi e Pompelmo

Little Neck Clams, Shrimp, Asparagus, Grapefruit and Bulgur Wheat in a Seafood Broth

Controfiletto di Manzo, Melanzane Funghetto, Crema d'Arrosto

Grilled New York Sirloin Steak served with sautéed Eggplant, and a Beef Glaze

Filetto Vegetale al Marsala con Funghi

Seared, Smoked Tofu served with Mushrooms in Marsala Wine Sauce

~Dessert~

Tiramisu alla Crema di Prosecco

Tiramisu with Prosecco Wine Cream

\$99.00 per person + tax and 18% gratuity, and a complementary glass of champagne

Note: New Year's Eve Special Menu from 8:00pm-Midnight

Ala Carte dinner menu will be served from 4:00pm-7:00pm