

NEW YEARS EVE 2024 @ VILLA TUSCANA

APPETIZER

MOMMAS VEAL STUFFED PEPPERS - ITALIAN LONG HOT PEPPERS STUFFED WITH GROUND VEAL, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE BAKED TO PERFECTION

PARMESAN ENCRUSTED SCALLOPS - SCALLOPS ENCRUSTED WITH PARMESAN CHEESE AND PANKO, LIGHTLY FRIED, SERVED WITH OUR HOMEMADE ROASTED RED PEPPER REMOULADE

PEAR FIOCCHI - HOMEMADE PASTA STUFFED WITH PEAR AND 4 CHEESE, IN OUR CREAMY GORGONZOLA SAUCE, TOPPED WITH CRUSHED WALNUTS

OYSTERS FLORENTINE - FRESH OYSTERS TOPPED WITH CREAMY SPINACH, PANCETTA AND PARMESAN CHEESE, BAKED TO PERFECTION

TUNA CARPACCIO - YELLOWFIN TUNA CARPACCIO STYLE TOPPED WITH BABY ARUGULA, CAPERS, RED ONION, DRIZZLED WITH WASABI AIOLI

SOUP OR SALAD

CHOICE OF HOMEMADE ITALIAN WEDDING SOUP, HOUSE SALAD OR CAESAR SALAD

ENTREES

VEAL CHOP - 14 OZ TOMAHAWK CHOP GRILLED SERVED WITH MASHED POTATOES AND JULIENNE VEGETABLES TOPPED WITH CHIANTI VEAL DEMI GLAZE

LAMB OSSO BUCCO - LAMB SHANK SLOWLY COOKED WITH ROOT VEGETABLES SERVED WITH MASHED POTATOES

FILET & LOBSTER TAIL - 8 OZ BLACK ANGUS FILET MIGNON, 6 OZ COLD WATER LOBSTER TAIL SERVED WITH ROASTED POTATOES AND ASPARAGUS

DUCK - SEARED MAPLE LEAF DUCK BREAST TOPPED WITH SEARED FOIE GRAS | A MISSION FIG AND PORT SAUCE, SERVED WITH SOFT POLENTA

CHILEAN SEA BASS - PARMESAN ENCRUSTED CHILEAN SEA BASS IN A WHITE WINE LEMON BUTTER SAUCE SERVED OVER SPINACH

FRUTTI DI MARE - MUSSELS, CLAMS, SHRIMP, SCALLOPS, CALAMARI AND 6 OZ LOBSTER TAIL IN A CHOICE OF MARINARA OR FRA DIAVOLO SAUCE SERVED OVER LINGUINI

SEAFOOD TRIO - PRAWNS, LOBSTER AND JUMPO JUMP CRABMEAT WITH MUSHROOMS, SUNDRIED TOMATOES AND ASPARAGUS TIPS IN PROSECCO BLUSH SAUCE OVER TAGLIATELLE

DESSERT

CHOCOLATE MOUSSE - THREE LAYER CAKE FEATURING TRADITIONAL CHOCOLATE BASE A CHOCOLATE LAYER AND WHITE CHOCOLATE LAYER

CRÈME BRULÉE CHEESECAKE - GLUTEN FREE CHEESECAKE WITH A VANILLA BEAN CRÈME BRULÉE CUSTARD

\$ 95.00 PER PERSON, LIMITED SEATING, INCLUDES GLASS OF CHAMPAGNE AND BEVERAGE FOR RESERVATION CALL 843.280.2288