



## RINGING IN NEW YEAR 2012



### APPETIZERS:

- SHERRIED LOBSTER BISQUE** with Chunks of Lobster, Garlicky Croutons & Chives \$10
- HANDMADE LOBSTER RAVIOLI WITH SAN MARZANO SAUCE** \$14  
(ALSO AVAILABLE AS ENTRÉE PORTION \$24)
- STEAMED PEI MUSSELS WITH GORGONZOLA CREAM** \$11
- HAND-DUSTED GOLDEN FRIED CALAMARI** with Hot Cherry Peppers & Gorgonzola \$10
- JUMBO SHRIMP COCKTAIL WITH SPICY HORSERADISH SAUCE** \$12
- HAND-CUT & BREADED BUFALA MOZZARELLA SPIEDINI** \$10  
BROWNED BUTTER & CAPERS
- TOMATO BUFALA MOZZARELLA CAPRESE WITH CHIFFONADE OF BASIL** \$10
- SESAME CHICKEN TENDERS WITH APRICOT SWEET AND SOUR SAUCE** \$10

### ENTREES SERVED WITH DINNER SALAD:

- PARMESAN PEPPERCORN RACK OF LAMB OVER GARLICKY SPINACH \$ MARKET**
- SLOW ROASTED GARLIC CRUSTED PRIME RIB AU JUS** \$25
- GRILLED FILET MIGNON WITH FRENCH FRIED ONION BUNDLE** \$27
- PAN-SEARED CHILEAN SEA BASS CHOPPED TOMATOES, CAPERS & BLACK OLIVES** \$28
- STUFFED SHRIMP WITH BUTTERED CRAB AND CRACKER STUFFING** \$21
- AIRLINE CHICKEN WITH PROSCUITTO & FONTINA, SAGE PAN GRAVY** \$19
- SALMON OSCAR WITH BUTTERED CRAB, ASPARAGUS & HOLLANDAISE** \$22
- PEI MUSSELS, SHRIMP, SEA SCALLOPS WITH SAN MARZANO FRA DIAVOLO** \$23
- IANNONE'S CRUSHED RED PEPPER AND HOT PEPPERS IN OIL, SHAVED ASAGIO**
- EGGPLANT NAPOLEON STACK WITH PESTO AND SAN MARZANO SAUCE** \$18  
WITH BABY SPINACH, ROASTED PEPPERS AND BUFALA MOZZARELLA



### \*CELEBRATORY CHAMPAGNE DINNER FOR TWO\*

- CHOICE OF AN APPETIZER TO SHARE**
- CHOICE OF TWO ENTREES WITH DINNER SALADS**
- CHOICE OF DESSERT TO SHARE**

*Includes a Bottle of Champagne or Wine from Larry's Select List  
\$90 per couple*