

*New Years Eve Menu 2009-2010*  
*Capone's Cucina*

*-1<sup>st</sup> course-*

*Appetizer Choices*

*POLENTA CON FUNGHI*

*Grilled polenta topped with grilled marinated mushrooms.*

*ZUPPA ALLA PAESANA*

*Country vegetable soup with white beans, green peas,  
spinach, sage, green beans and zucchini.*

*CAPONATA*

*Sicilian sweet-and-sour Eggplant dip served with grilled bread.*

*- 2<sup>nd</sup> course-*

*Salad Choices*

*ENSALATA ITALIANO*

*Iceberg lettuce, tomatoes, red onions, panchetta, pine nuts and gorgonzola dressing.*

*ENSALATA MEDITERANEE*

*Mixed greens, orzo, feta cheese, black olives, fresh tomatoes, red onions,  
dried raspberry, cucumbers tossed in red wine vinaigrette.*

*-3<sup>rd</sup> course-*

*Entrée Choices*

*FILETTO DI MANZO*

*Beef tenderloin grilled, and topped with spinach and  
melted buffalo mozzarella served with madera sauce.*

*INVOLTINI DI POLLO*

*Chicken breast filled with spinach and mushrooms, rolled and baked,  
topped with pink vodka sauce.*

*BRANZINO TUSCANA*

*Blackened sea bass grilled and served on a bed of Tuscan white beans.*

*-4<sup>th</sup> course-*

*Dessert Choices*

*Choice of dessert, from our dessert tray.*

*\$89.00 per person*

*Buon Natale*