

Cucina Venti

*New Year's Eve Four Course Menu
Set at \$75.00 per person*

APPETIZERS

Grilled Octopus- Traditional Grilled Octopus with lemon, oregano, and olive oil.
Beef Carpaccio- Rosemary oil, asparagus, shaved parmesan cheese and crostini.
Bruschetta- Toasted slices of bread topped with Roma tomatoes, marinated in olive oil, garlic, and basil.

SALADS and SOUP

Beets Salad – Served with arugula, toasted pecans
Greens & Apples - garden lettuce, gorgonzola, walnuts, cranberries, and apples served with Vidalia dressing.
SOUP OF THE DAY – Butternut Squash Soup

ENTREES

Saffron Sea Bass (Corvina) - Pan seared, saffron risotto, asparagus, cherry tomatoes, tomato oil, balsamic vinegar.
Filet Mignon- Red wine reduction, broccolini, blue cheese risotto cake.
Grilled Lamb Chops- Served with Swiss chard, roasted potatoes, lemon vinaigrette.
Grilled Salmon- Served with sautéed spinach, wild rice mixed with vegetables.
Braised Short Rib- Served with polenta, in a light wine sauce.
Seared Scallops- Grilled asparagus and roasted potatoes, corn, mushrooms, basil, bacon, spinach.
Fettuccini with Duck Confit- Fettuccini, Duck confit, truffle, English peas, shitake mushrooms, raisins, parmesan cheese, toasted pine nuts and duck cracklings in a light cream sauce.
Lasagna- Meat sauce, mozzarella and provolone cheese, baked and topped with fresh basil.
Porcini Mushroom Ravioli- Porcini's, roasted cherry tomatoes, spinach, in a light Marsala cream sauce.

DESSERT

Tiramisu or Vanilla Gelato