

# RAO'S NEW YEARS EVE 2017

\$95 per person

*Not including tax, gratuity & all beverages*

## FIRST COURSE

*CHOICE OF ONE*

### CAPRESE SALAD

*Heirloom Cherry Tomatoes Tossed in Garlic Oil, Burrata Cheese, Basil, and Rao's 12 year Aged Balsamic Vinegar*

### HOUSE SALAD

*Green Leaf Lettuce, Iceberg, Cucumber, Endive, Fennel, Radicchio, Red Onion, Tomatoes in House Vinaigrette*

### ROASTED BEET SALAD

*Wild Baby Arugula, Golden Raisins, Roasted Beets, Balsamic Vinaigrette, Pistachios, Goat Cheese Crumbles*

### CAESAR SALAD\*

*Romaine, Traditional Caesar Dressing, Shaved Parmesan, Toasted Croutons*

### CHICKEN VELUTE

*Creamy Chicken Soup with Confit Chicken and Baby Peas*

### SEAFOOD SALAD

*Calamari, Shrimp, Lobster, Crab Meat, Diced Celery & Red Bell Peppers, Gaeta Olives, in Citronette Dressing*

### BAKED CLAMS

*Little Neck Clams with Oregano Bread Crumb Stuffing*

## SECOND COURSE

*CHOICE OF ONE*

### SALSA ALLA MARINARA

*San Marzano Tomato Sauce, Fresh Basil, Choice of Pasta (Rigatoni, Spaghetti, Linguine, Fusilli or Penne Rigate, Angel Hair)*

### SPAGHETTI ALLA BOLOGNESE

*Ground Veal, Beef and Pork, San Marzano Tomatoes and Herbs*

### LOBSTER & SHRIMP DIAVOLO

*Lobster Medallions in a Spicy Tomato Sauce over Papperdelle Pasta*

### RAVIOLI PURSES

*Beggar Purse Ravioli with Bartlett Pears and Ricotta Cheese, Brown Butter, Sage, Dried Cranberries*

### PENNE VODKA

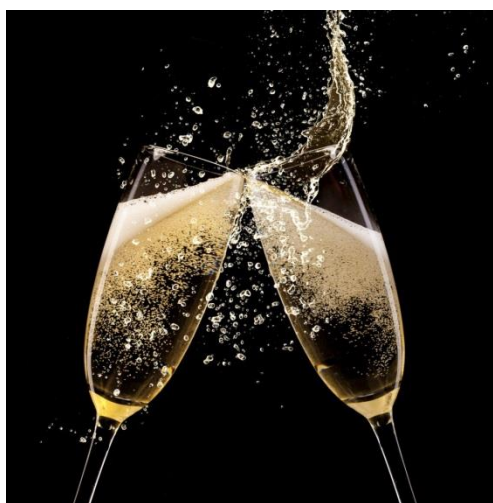
*San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream*

### LINGUINE AND CLAMS

*Manila Clams, Garlic, White Wine, Red Pepper Flake, Parsley, Choice of Red or White Sauce*

### BEEF LASAGNA

*Layers of Fresh Pasta, Beef Bolognese Sauce, Ricotta, Parmesan, And Mozzarella Cheese*



\*Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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## THIRD COURSE

CHOICE OF ONE

### FILET MIGNON MARSALA\*

8oz Filet Mignon Topped with a Rich Mushroom Marsala Sauce

### PORK CHOP \*OR VEAL CHOP\*

Pan-Seared, Sautéed Hot and Sweet Cherry Pepper Sauce

### VEAL PICATTA

Scaloppini, White Wine, Butter, Capers with Mashed Potatoes

### GRILLED LAMB CHOPS\*

Single Cut Lamb Chop, with Rosemary Roasted Fingerling Potatoes, Green Beans, served with Demi-Glace and Mint Sauce

### STEAK PIZZAIOLA\*

Pan-Seared Steak, Julienne Tomatoes, Yellow Bell Peppers, Spanish Onions, Garlic, Extra Virgin Olive Oil, Oregano

### UNCLE VINCENT'S LEMON CHICKEN

Charcoal Broiled, Bone-In Chicken and Uncle Vincent's Famous Lemon Sauce

### CHICKEN SCARPARIELLO

Sautéed Bone-In Chicken, Italian Sausage, Hot & Sweet Cherry Peppers, Yellow and Red Bell Peppers, Oregano, White Wine Sauce

### EGGPLANT PARMESAN

Breaded and Pan Fried Sliced Eggplant Topped with Marinara Sauce, Parmesan and Mozzarella Cheese

### SHRIMP SCAMPI OR SHRIMP FRA DIAVOLO

Choice of Sautéed in a Lemon, Butter, Garlic, and White Wine Sauce or Spicy Tomato Sauce



*Happy New Year's!*

*-From, The Rao's Family & Staff*

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