

**ENZO'S TRATTORIA**  
**NEW YEAR'S EVE MENU**

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**CHOICE OF:**

**ANTIPASTO ITALIANO**

( SALAMI, CHEESE, ROASTED RED PEPPERS, MARINATED ARTICHOKE, SEASONED OLIVES )

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**ARRANCINI**

( DEEP FRIED ITALIAN RICE BALLS ROLLED WITH PEAS AND MOZZARELLA CHEESE )

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**GRILLED SHRIMP**

( GRILLED MARINATED SHRIMP )

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**MELANZANE ALLA PARMIGIANA**

( OVEN BAKED EGGPLANTS TOPPED OFF WITH FRESH TOMATO SAUCE AND CHEESE )

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**TORTELLINI IN BRODO**

( CHEESE FILLED TORTELLINI NOODLES IN OUR HOMEMADE CHICKEN BROTH )

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**HOUSE SALAD**

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## **MAIN COURSE**

### **CHOICE OF:**

**ALL ENTREES SERVED WITH A SIDE OF PASTA IN A BLUSH SAUCE**

#### **POLLO PALOMINO**

( CHICKEN BREAST SAUTEED IN A LIGHT BLUSH SAUCE WITH SPINACH AND ROASTED RED PEPPERS )

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#### **POLLO ASPARAGI**

( CHICKEN BREAST SAUTEED IN AN ASPARAGUS KRAB CREAM SAUCE )

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#### **VITELLO ALLA PRIMAVERA**

( VEAL SCALLOPINE SAUTEED IN A LIGHT CREAM SAUCE WITH ROASTED RED PEPPERS AND SPINACH )

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#### **VITELLO AL MARE MONTE**

( VEAL SCALLOPINE SAUTEED IN A BLUSH SAUCE WITH SHRIMP AND MUSHROOMS )

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#### **TILAPIA ALLA PRIMAVERA**

( OVEN BAKED TILAPIA WITH FRESH TOMATO, PEPPERS, ONIONS IN A WHITE WINE TOMATO SAUCE )

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#### **PESCE BIANCA**

( SEASONED BROILED SOUTH PACIFIC WHITEFISH )

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#### **NY STYLE CHEESECAKE**

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**\$ 45 PER PERSON PLUS APPLICABLE TAXES PLUS GRATUITY**