

ENZO'S TRATTORIA

NEW YEAR'S EVE MENU

CHOICE OF:

ANTIPASTO ITALIANO

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

ARRANCINI

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

STUFFED MUSHROOMS

(SEAFOOD STUFFED MUSHROOMS)

MELANZANE ALLA PARMIGIANA

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

CHOICE OF:

TORTELLINI IN BRODO

(CHEESE FILLED TORTELLINI NOODLES IN OUR HOMEMADE CHICKEN BROTH)

HOUSE SALAD

(TOSSED ROMAINE LETTUCE AND SPRING MIX IN OUR HOUSE DRESSING)

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)

POLLO ASPARAGI

(CHICKEN BREAST SAUTEED IN AN ASPARAGUS KRAB CREAM SAUCE)

VITELLO ALLA PRIMAVERA

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

VITELLO AL MARE MONTE

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

TILAPIA ALLA PRIMAVERA

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

PESCE BIANCA

(SEASONED BROILED SOUTH PACIFIC WHITEFISH)

CHOCOLATE SWIRL CHEESECAKE

\$ 45 PER PERSON PLUS APPLICABLE TAXES PLUS GRATUITY