

A decorative border of fireworks surrounds the text. The fireworks are depicted as bursts of lines radiating from a central point, with some lines ending in small dots, suggesting sparks or falling embers. The overall effect is celebratory and festive.

Happy New Year

La Viola Restaurant

PRIMA

INSALATA CAESAR

Classing Caesar dressing with homemade croutons.

PEAR INSALATA

Caramelized pears over mix greens with melted gorgonzola cheese.

MOZZARELLA AL BASILICO

Homemade buffalo mozzarella served with roasted peppers, tomatoes & fresh basil.

GRIGLIATA DI CALAMARI

Grilled calamari marinated in a lemon juice, garlic and peppered extra virgin oil.

FUNGHI TRENINO

Porcini, shitaki and portobella mushrooms in a garlic, basil and olive oil sauce.

ZUPPA DEL GIORNO

Lobster bisque soup.

ENTRÉE

BLACK LINGUINI

Served with shrimp, crab & fresh yellow cherry tomatoes in a garlic, pink vodka sauce.

TRICOLORE FETTUCCINI

Served with lobster tail and scallops in a light marinara sauce.

POLLO POMODORO

Chicken cutlet with fresh mozzarella and plum tomatoes in a rich tomato sauce.

POLLO ALLA MARSALA

Chicken breast and shrimp in a sweet marsala wine sauce with mushrooms & chopped roma tomatoes

VITELLO AL LIMONE

Veal medallions sautéed in a white wine sauce with capers, lemon and topped with shrimps.

VITELLO ALLA VIOLA

Veal medallions served with fresh seasonal fruit & prosciutto di Parma, finished in a sherry wine sauce.

PORK CHOP

Stuffed with prosciutto di Parma, fontina cheese, spinach, raisins in a port wine sauce.

FILLET MIGNON

Served with melted gorgonzola cheese on top.

RIBEYE

Grilled and served with mushrooms, roasted peppers, in a truffle oil sauce.

STRIPED BASS

Fresh fillet of Striped Bass in a garlic white wine piccata sauce, topped with large shrimp.

DOLCE

Choice of

Chef's selection of delectable Desserts

Coffee, Tea, Cappuccino, Espresso

Price: \$65.00/ pp+tax+tip