

DA MARINO

A TASTE OF ITALY!

New Year`s Eve 2015 /2016 MENU

Appetizer

Lobster Salad

Chopped Lobster marinated with onions and tomatoes in a red wine vinegar dressing.

Caprese

Garden ripened Tomato, homemade mozzarella, Fresh basil and Italian Extra virgin olive oil.

Arugula Salad with Goat Cheese

Arugula, endive, roasted pine nuts, goat cheese with lemon lime dressing.

Scallops al Limoncello

Scallops cooked and served with limoncello pomegranate sauce.

Calamari Fritti

Fried calamari served with a spicy tomato dipping sauce

Shrimp Cocktail

Jumbo Shrimp with homemade cognac sauce.

Pasta

Risotto Cream Scampi

Cream of shrimp with rice.

Fettuccine Mare e

Monti

Fettuccine pasta with mushrooms clams and mussels served in tomato sauce.

Lobster Ravioli

Homemade Lobster ravioli with butter salvia sauce.

Gnocchi di Mari

Homemade potato dumpling with mussels, shrimp, clams and arugula.

Entrees

Filet Mignon

Prime filet mignon grilled and served with a homemade Chianti sauce, spinach, and scalloped potatoes topped with truffle oil.

Ossobuco

Prime choice of veal shank served with risotto alla Milanese.

Bistecca alla Griglia

New York strip steak grilled to perfection

Scaloppine alla Piccata

Veal scallops sautéed in a lemon and white wine sauce

Branzino

Grilled Mediterranean Sea Bass served with spinach sauteed, green beans with lemon olive oil dressing.

Swordfish alla

Livornese

Swordfish steak sautéed with tomatoes, black olives and capers.

Salmon Cartoccio

Baked Salmon in filet with chop tomatoes, garlic and mint.

Pollo con Funghi e Marsala/Parmigiana/Francese

Your choice of Parmigian, marsala wine with mushrooms, or lemon butter white wine

Please let us know if you have any special requests such as gluten free or vegetarian options.

Desserts

Famous Cheesecake

*Creamy, smooth, rich homemade cheesecake

Layered Chocolate Cake

*Decadent and Rich Layered Chocolate Cake served with a Fresh Fruit

Homemade Tiramisu

*Coffee flavored, Layered with a whipped mixture of our homemade mascarpone cheese.

Coffee

*Espresso *Cappuccino *Macciato *Latte *Hot Tea

Ala Carte: 4:00 – 8:00 (Regular Menu).

First Seating: 4:00 – 9:00 \$ 150 per person.

□ 4 course meal (app, pasta, entrée, & dessert) Includes 1 glass of our finest Italian champagne and 1 cocktail each.

Second Seating: 9:00 – Close \$250 per person.

□ . 4 course meal (app, pasta, entrée, & dessert) Includes 1 bottle for every 2 people of our finest Italian champagne and 1 cocktail each.

Premier New Year's Eve Experience: 9:30 – Close \$450 per person.

□ . 4 course meal (app, pasta, entrée, & dessert) Includes 1 bottle for every 2 people of our finest Italian champagne, 2 cocktails, & rooftop access to watch the ball drop in an unforgettable way.

We are located right in the heart of Times Square. If you do not opt for the rooftop experience, you can go to Times Square and experience the ball dropping at midnight and come back to enjoy dancing and drinks with us till we close the door of 2016. We will have live music and much more.

Our policy for that night is:

We take a 50% deposit on your party, which it will be deducted from your bill. The deposit is refundable with 2 weeks prior notice of cancellation.

**Kind Regards and Happy Holidays,
Da Marino Restaurant**