

VILLA MOZART'S NEW YEAR'S EVE

5:00 and 7:00 seatings only

Chestnut soup with caramelized port wine chestnuts

Baby arugula, aged Grana Padano, Geraci extra virgin olive oil, balsamic

Heart of lettuce, walnut chutney, Granny Smith apples, olive oil, orange drizzle, goat cheese

Napoli buffalo mozzarella, avocado, marinated tomatoes, cucumbers, black olives, basil, buffalo milk foam

Thinly sliced beef tenderloin, foie gras, micro arugula, balsamico tradizionale



Penne and Maine lobster topped with balsamico tradizionale

Eggplant-potato gnocchi, fresh tomatoes, porcini mushrooms, scamorza cheese, basil

Rye half-moon shaped ravioli, mountain cheese, baby leaf spinach, chives, Grana Padano shavings

Beef tenderloin, salsify sottocenere cheese black truffle timbale, wild mushrooms, oxtail red wine sauce

Rack of lamb, Pecorino Romano crust, leek puree, marinated grape tomatoes, potato-thyme mille foglie

Royal dorade, Yukon gold Sicilian olive oil mashed potato, glazed carrots, Brussels sprouts, lobster foam



Tiramisu with grappa sauce

Apple strudel with sour cream ice cream

Crème brulee with raspberry sorbet

Nougat mousse, hazelnut torte, Valrhona chocolate sauce

Three- course dinner ~ sixty nine dollars

Chef Andrea and the staff wish you HAPPY NEW YEAR!!!