



L'ORUSSO'S  
2017  
New Year's Eve

*Appetizers*

**BRUSCHETTA CARCIOFI 10**

*Crostini topped with a fresh spinach, artichoke heart and tomato relish and finished with balsamic glaze and shaved parmesan*

**FLASH FRIED SPINACH 8**

*Curly spinach fried crispy and topped with parmesan (they say it's da best)*

**TOASTED ARTICHOKE HEARTS 10**

*Italian bread crumbs, fried, with a garlic lemon butter sauce*

**ARANCINI 10**

*Lightly breaded, fried Sicilian rice balls filled with artichokes, Fontina cheese and caramelized leeks*

**ESCARGOT 12**

*6 extra large snails baked in garlic herb butter with shallots, leeks and Strega liqueur, served with crostini*

**TOASTED RAVIOLI 10**

*8 Meat filled ravioli, breaded and fried, served with our house marinara sauce*

**MAMA'S MEATBALLS 10**

*All beef meatballs in our marinara sauce with shaved parmesan*

**CALAMARI FRITTI 10**

*Dusted with flour and spices and flash fried, served with our house marinara sauce*

**GRILLED SHRIMP COCKTAIL 13**

*3 Shrimp, Smokey marinade grilled and chilled with cocktail sauce*

**LOBSTER BISQUE 6 cup / 8 bowl**

*Classic preparation of rich lobster stock and heavy cream, finished with a touch of cognac*

*Insalata Included with Entrees*

**CAESAR** - The classic anchovy dressing and focaccia croutons

**DELLA CASA** - Mixed greens, red onion, cheese, artichokes and peppers

**CHOPPED** - Crisp greens, imported gorgonzola cheese white balsamic, Applewood bacon, tomato, green onion and crumbled gorgonzola cheese

*Entrees*

**TENDERLOIN MUDEGA 34**

*Beef tenderloin medallions, breaded, charbroiled, with cheese, prosciutto ham, mushrooms, white wine garlic sauce*

**FILLET GORGONZOLA 38**

*Tenderloin of beef grilled and topped with a creamy gorgonzola served with our Marsala demi glaze*

**ANGUS RIB EYE 42**

*12 oz. Charbroiled, Dijon and shallot wine sauce, grilled shrimp and baby portabella mushrooms*

**VEAL SALTIMBOCCA 32**

*Scaloppini sautéed in a sage and lemon white wine sauce, topped with prosciutto and Fontina cheese*

**VEAL TRIO 36**

*Veal tenderloin scaloppini served 3 ways – Marsala, Picatta and Parmesan*

**CHICKEN CAPRESE 28**

*Lightly breaded and charbroiled, fresh mozzarella, white wine sauce, fresh basil and sun dried tomato*

**CHICKEN SPEDINI 28**

*Chicken breast stuffed with breadcrumbs, cheese, tomato, pine nuts, Fontina and prosciutto, served in a roasted pepper sauce*

*Above served with roasted garlic mashed potato, pasta or asparagus*

**CIOPPINO 36**

*Italian stew, sea scallops, jumbo shrimp, white fish, clams and mussels in a spicy lobster sauce with risotto and fresh spinach*

**SWORDFISH SPEDINI 40**

*Stuffed with Shrimp, breadcrumbs, cheese, tomato, pine nuts, Fontina, served in a roasted pepper sauce, with sautéed spinach*

**PESCATORE di LINGUINE 28**

*Special tomato lobster and clam sauce with scallops, shrimp, mussels and mushrooms tossed with fresh linguine*

**BUTTERNUT RAVIOLI 25**

*Butternut squash ravioli tossed with grilled vegetables and dried cherries, butter wine sauce*

**FETTUCCINE POLLO ASIAGO 26**

*Fresh Fettuccine tossed with grilled chicken, crisp pancetta, fresh asparagus and mushrooms in a light garlic, olive oil, butter sauce topped with Asiago cheese*

**ZITI CON VODKA 28**

*Ziti tossed in a spicy tomato cream sauce with vodka and Italian sausage topped with shaved Parmesan*

**CANNELONI PESCE 28**

*Lobster, scallops and shrimp stuffed cannelloni served in tomato and lobster cream sauce topped with flash fried spinach*

**Please No Coupons - No Split Orders - No Substitutions - No Separate Checks Please**