



NEW YEAR'S EVE 2018

Appetizers

LOBSTER BISQUE

Savory sherry cream topped with herb oil

ROASTED MUSHROOM ARANCINI

Breaded mushroom risotto balls served with lemon garlic aioli

CRAB STUFFED PORTABELLO

Roasted Portobello mushroom stuffed with a creamy crab stuffing and topped with lemon herb butter sauce

BACON MAC & CHEESE

Elbow pasta with crispy bacon and herbs in our house made cheese sauce, finished with parmesan crumbs

ROASTED VEGETABLE SOUP

Medley of asparagus, broccoli, green peas, zucchini, onion, and celery in a light vegetable broth

CHILLED SHRIMP COCKTAIL

Jumbo shrimp served with tangy cocktail sauce and lemon

SEAFOOD STUFFED CREPE

Chive crepe stuffed with ricotta impastata, crawfish, lobster, and crab meat. Topped with scallop mousseline

BURATTA MOZZARELLA

Served with a roasted pepper salad topped with balsamic glaze, and crostini crackers

Salad Course

RISTEGIO'S HOUSE SALAD

Baby greens, tomato, and cucumber in our house dressing.

CAESAR SALAD

Chopped romaine hearts tossed in creamy garlic dressing, topped with romano cheese and croutons.

Entrees

ROASTED AIRLINE CHICKEN

Served with roasted fingerling potatoes, broccoli rabe, and a sundried tomato pesto sauce.

GRILLED 16OZ VEAL CHOP

Served with a sweet potato croquette and sautéed green beans, accompanied by a roasted mushroom demi.

PAN SEARED CHILLEAN SEABASS

Served with roasted fingerling potatoes and broccoli rabe. Topped with crème fresh.

ROASTED PRIME RIB

Served with mashed potatoes, sautéed green beans, and rosemary au jus

SEAFOOD CIOPPINO

Sautéed shrimp, scallops, mussels, clams, calamari, and chorizo in a spicy herb roasted red pepper broth.
Served over white rice

SHRIMP AND SCALLOP PASTA

Pan seared scallops, shrimp, chopped tomato, and spinach. Tossed with linguine in an herb white wine butter sauce

SURF AND TURF

Grilled filet mignon topped with a merlot demi glaze, accompanied by a Brazilian lobster tail drizzled with beurre blanc sauce. Served with mashed potatoes and broccoli rabe

Dessert

CHOCOLATE CAKE

with a mixed berry sauce

BURGANDY POACHED PEAR

stuffed with a crystallized ginger mascarpone and topped with a red wine reduction