Happy New Year!

appetizers

burrata
roasted cherry tomatoes, garlic coulis, toasted breadcrumbs, crispy prosciutto
crab and shrimp cocktail
u-8 jumbo shrimp, colossal crab meat, cocktail sauce
calamari
tossed in sweet and sour chili sauce or traditional
stuffed mushrooms
herbed breadcrumbs, parmagiana-reggiana, lemon butter sauce
eggplant rollatini
whipped ricotta, fresh mozzarella, parmagiana-reggiana,
san marzano tamato basil
meatball
pork, beef, and veal, san marzano tomato basil,
ricotta, shaved parmagiana

pasta

truffle gnocchi
sweet onions, brown butter sauce, toasted breadcrumbs
spicy rigatoni
calabrian chili, sun dried tomato, shallots, marinara and cream sauce
pappardelle
braised short rib ragu, parmigiano-reggiano, stracciatella

entree

angry chicken parmagiana
seasoned bread crumbs, fresh mozzarella, parmigiano-reggiano, angry vodka sauce
filet mignon
8 ounce, center cut prime filet, yukon gold mashed potato,
rosemary garlic demi
pork chop
14 ounce center cut chop, hot and sweet peppers, potatoes and onions
stuffed chicken
panko crusted, parma prosciutto, mozzarella, wild mushroom
flounder francese
egg battered, lemon white wine butter sauce, sauteed spinach
chilean sea bass (+$15)
escarole, kalamata olives, capers, cannelinni beans, cherry tomato, evoo
prime ny strip (+$15)
16 oz, dry rub, homemade steak fries
veal parmagiana (+$15)
12 ounce single cut veal chop, san marzano tomato basil, fresh mozzarella,
parmagiana -reggiana

dessert

chocolate truffle mousse
chocolate sponge base, chocolate mousse, cocoa powder,
chocolate shavings
cheesecake
new york style, whipped cream and ricotta filling, gram cracker crust
tartufo
chocolate and vanilla or pistachio

Ringing in the New Year!

at Saly G's Restaurant and Tavern