



NEW YEAR'S EVE DINNER

1ST COURSE

Antipasto Platter

A collection of Cured Meats, Cheeses and Pickles served with Focaccia bread

2ND COURSE

Linguine alle Vongole

A light and refreshing Linguine, Clams, Garlic, White Wine and Herbs

3RD COURSE

Veal Osso Bucco

Tender Veal Shank braised in a rich Tomato and Vegetable Ragu

or

Chicken Cacciatore

Slow Braised in a rich Tomato Sauce with Seasonal Vegetables, finished with a touch of aromatic herbs.

4TH COURSE

Crema Bruciatta

A classic dessert featuring a rich, velvety custard topped with a crisp layer of caramelized sugar

or

Sticky Toffee Pudding

A date-filled sponge cake drizzled with a rich toffee sauce

Served with Vanilla Ice Cream

ADULT \$89.00 PER PERSON

Prices do not include taxes or gratuities

RSVP AT CAPONESSUNPEAKS@GMAIL.COM