

# Three Course New Year's Eve Dinner Menu



## Soup or Salad

(Please choose one)

### **GF Lentils Soup**

Green lentil soup with vegetable and Cotechino sausage

Or

### **GF Beet Salad**

Red beets, frisee, citrus segments, candied walnuts, goat cheese and white balsamic vinaigrette

Or

### **Kale Caesar Salad**

Kale, croutons, Parmigiana cheese and Caesar dressing

## Entree

(Please choose one)

### **Mari E Monte – 72**

Spaghetti with shrimp, mushrooms, garlic, white wine sauce and Parmigiana cheese

Or

### **Stuffed Pasta – 65**

Pasta shells filled with ricotta, mascarpone, Parmigiana cheese, shallots, Spinach and mushrooms with marinara sauce

Or

### **GF Shrimp Fra Diavola - 82**

Grilled colossal shrimp, spicy Calabrian chili, fresh tomatoes, basil with creamy polenta

Or

### **GF Lamb Chops – 86**

Grilled lamb chops, potato gratin, sauteed red peppers and onions, and chimichuri

Or

### **GF Pollo Arrosto – 72**

Roasted airline chicken, creamy risotto, broccolini and peperonata sauce

Or

### **GF Filet Mignon & Lobster – 98**

Grilled filet mignon and lobster tail with Parmigiana potato wedges and Garlic herb butter sauce

## Dolci

(Please choose one)

### **GF Chocolate Mousse**

Chocolate mousse, caramel, whipped cream and chocolate shavings

Or

### **Cannoli**

Cannoli shell, mascarpone cheese, candied fruit, pistachio nuts and chocolate sauce

Or

### **Sorbetto**

Raspberry or Mango sorbet with wafer

## "Happy New Year 2026!"

*Splitting is not allowed on holiday menus. We may add 20% gratuity for parties of 6 or more. Corkage fee \$25 per 750 ml bottle. Incontro is not responsible for lost or stolen articles. Eating raw or under cooked food increases the risk of food borne illness.*