

Rossini Trattoria Gastronomica

6 COURSE NEW YEAR'S EVE DINNER

THURSDAY DECEMBER 31ST 2020 @ 6:30 PM

*****LIVE MUSIC BY MAURICE LOMONACO*****

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BENVENUTO (WELCOME)  
ROASTE PORK SAUSAGE WITH BRAISED LENTILS, SALSA VERDE  
Aperitive: Sangria "Rossini"

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## MENU

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### FIRST COURSE:

Baked crab cake over red pepper sauce, baby arugula, crispy leeks

### SECOND COURSE

Butternut squash soup with goat cheese coated crumbled amaretti

### THIRD COURSE

Risotto with porcini mushroom, mascarpone cheese and Parma prosciutto

### FOURTH COURSE

Black grouper "guazzetto" in a lobster broth and julienne of steamed vegetable

### FIFTH COURSE

Angus beef filet mignon, black truffle sauce, spinach, and fontina sfogliatina

### DESSERT COURSE

Duo of mini Sicilian cannoli and Profiterole filled with pistachio gelato and chocolate sauce accompanied with a glass of Moscato wine

Buon appetito!

Happy New year 2021

\$95.00 PER PERSON (TAXES AND GRATUITY ARE NOT INCLUDED)  
18101 MURDOCK CRL PORT CHRLOTTE FL 941 766 6111 WWW.ROSSINTRATTORIA.COM