

NEW YEAR'S EVE 2019

-----FIRST COURSE-----

Lentil Zuppa

Fresh lentils with pasta, garlic, onion, spinach, touch of fresh tomato

Tartara di Tonno

A Tart of Sushi grade Tuna, Avocado, crème fraiche and a touch of Truffle oil on a bed of seaweed salad & cucumber, soy dressing

Mozzarella Caprese

Fresh Homemade Mozzarella, Tomato & Basil, Balsamic drizzle

Lobster Ravioli

Our Homemade Rounded Pasta filled with Fresh Lobster in a lobster cream sauce topped with Shrimp and Caviar

-----MAIN COURSE-----

Lobster FraDiavolo

Maine Lobster, Clams, Mussels and Shrimp over linguini in a lightly spiced tomato sauce

Sea Bass Villagio

Chilean Sea Bass Fillet, baked with red grapes in a champagne & brandy cream sauce potatoes and vegetables

Filet Mignon Prince of Wales

Prime Filet, grilled to perfection, topped with a flavorful demi-glace and Portobello mushrooms potatoes and vegetables

Shank of Lamb

Slowly Braised in red wine with carrots, onions, celery and fresh herbs on a bed of Risotto Milanese and asparagus

-----Dolce-----

Our Award Winning Tiramisu

Lemon Sorbet in Rind

Chocolate e Tartufo

LIVE MUSIC FROM 10:00PM TO 1:00AM

Ninety Nine \$ Per Guest, plus Tax & Gratuity (Please no Sharing)

Reservations at 561-447-2257.

E-mail us @ Villagioboca@Villagiorestaurant.com to request a Credit Card Reservation Form