

NEW YEAR'S EVE MENU

# PORTA ROMANA RESTAURANT

SUNDAY, DECEMBER 31, 2017

APPETIZER

- CUCUMBER SALAD (GF)- CUCUMBER/ CELERY/ SUNDRIED TOMATOES/RED ONION/RED BELL PEPPERS/HONEY & WINE VINAIGRETTE 15
- VERDURE GRIGLIATE (GF)- ZUCCHINI/ EGGPLANT/BELLPEPPERS/CARAMELIZED GOAT CHEESE/ASPARAGUS/ CANDIED ALMONDS 20
- LOBSTER BISQUE 12
- SCALLOPS (GF)- SCALLOPS/HERB BUTTER/ ROASTED CAULIFLOWER 30
- CARPACCIO (GF)- THINLY SLICED DRY AGED ANGUS BEEF/ WHITE TRUFFLE OIL/BABY ARUGULA/PARMESAN SLIVERS 20
- CHARCUTERIE- OUR SHARING BOARD OF MIXED DELI MEATS & CHEESES 30

PASTA

- BLACK TAGLIOLINI-OUR HAND MADE TAGLIOLINI/ CALAMARI/ MUSSELS/SHRIMP/SCALLOPS/ WHITE WINE & BISQUE SAUCE 30
- LOBSTER CANNELLONI- OUR CANNELLONI FILLED WITH FRESH LOBSTER/ASSORTED SEAFOOD/BAKED IN A DELICATE ROSE' SAUCE 35
- LASAGNA AI FUNGHI- BOLOGNESE LASAGNA/ BAKED WITH MOZZARELLA/BESCIAIELLA SAUCE/ MUSHROOMS 25
- RAVIOLI- OUR HANDMADE RAVIOLI FILLED WITH ROASTED BUTTERNUT SQUASH/ MASCARPONE/BROWN BUTTER & SAGE SAUCE/ ROASTED HAZELNUTS 25

MAIN COURSE

- SALMONE (GF)-FRESH ATLANTIC SALMON/CREAMY DILL SAUCE/SMASHED FINGERLING POTATOES/ ASPARAGUS 35
- ANATRA (GF)- TENDER DUCK BREAST/ SWEET GRAND MARNIER SAUCE/POLENTA/SPINACH 35
- PRIME RIB (GF)- ROASTED ANGUS PRIME RIB/AU JUS/SMASHED FINGERLING POTATOES/VEGETABLE MEDLEY 38

DESSERT

- TORTA CIOCCOLATO (GF)- OUR FAMOUS CHOCOLATE BROWNIE/VANILLA ICE CREAM/SALTED CARAMEL DRIZZLE 12
- TIRAMISU'- LAYERS OF LADY FINGERS/SWEET MASCARPONE/COFFEE/ AMARETTO LIQUEUR 12
- KAHLUA CHEESECAKE- CREAMY KAHLUA CHEESECAKE/CHOCOLATE GANACHE 12
- MERINGUE (GF)- DELICATE MERINGUE/FRESH WHIPPED CREAM/ STRAWBERRIES 12

WISHING YOU A HEALTHY, HAPPY & PROSPEROUS 2018!

FROM ALL OF US AT PORTA ROMANA RESTAURANT

WE ARE SOCIAL

FIND US ON FB @PortaRomanaSpruceGrove

ON INSTAGRAM @portaromanarestaurant

ON TWITTER @PortaRomanaSG