

RAO'S NEW YEARS EVE 2018

\$98 per person

Not including tax, gratuity & all beverages

FIRST COURSE

CHOICE OF ONE

CAPRESE SALAD

Heirloom Cherry Tomatoes Tossed in Garlic Oil, Burrata Cheese, Basil, and Rao's 12 year Aged Balsamic Vinegar

HOUSE SALAD

Green Leaf Lettuce, Iceberg, Cucumber, Endive, Fennel, Radicchio, Red Onion, Tomatoes in House Vinaigrette

ROASTED BEET SALAD

Wild Baby Arugula, Golden Raisins, Roasted Beets, Balsamic Vinaigrette, Pistachios, Goat Cheese Crumbles

CAESAR SALAD*

Romaine, Traditional Caesar Dressing, Shaved Parmesan, Toasted Croutons

CHICKEN VELUTE

Creamy Chicken Soup with Confit Chicken and Baby Peas

SEAFOOD SALAD

Calamari, Shrimp, Lobster, Crab Meat, Diced Celery & Red Bell Peppers, Gaeta Olives, in Citronette Dressing

BAKED CLAMS

Little Neck Clams with Oregano Bread Crumb Stuffing

SECOND COURSE

CHOICE OF ONE

SALSA ALLA MARINARA

San Marzano Tomato Sauce, Fresh Basil, Choice of Pasta (Rigatoni, Spaghetti, Linguine, Fusilli or Penne Rigate, Angel Hair)

SPAGHETTI ALLA BOLOGNESE

Ground Veal, Beef and Pork, San Marzano Tomatoes and Herbs

LOBSTER & SHRIMP DIAVOLO

Lobster Medallions in a Spicy Tomato Sauce over Papperdelle Pasta

RAVIOLI PURSES

Beggar Purse Ravioli with Bartlett Pears and Ricotta Cheese, Brown Butter, Sage, Dried Cranberries

PENNE VODKA

San Marzano Tomatoes, Prosciutto Cotto, Vodka, Cream

LINGUINE AND CLAMS

Manila Clams, Garlic, White Wine, Red Pepper Flake, Parsley, Choice of Red or White Sauce

BEEF LASAGNA

Layers of Fresh Pasta, Beef Bolognese Sauce, Ricotta, Parmesan, And Mozzarella Cheese



*Thoroughly cooking foods of animal origin such as beef, eggs, fish lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

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THIRD COURSE

CHOICE OF ONE

FILET MIGNON MARSALA*

8oz Filet Mignon Topped with a Rich Mushroom Marsala Sauce

PORK CHOP *OR VEAL CHOP*

Pan-Seared, Sautéed Hot and Sweet Cherry Pepper Sauce

VEAL PICCATA

Scaloppini, White Wine, Butter, Capers with Mashed Potatoes

GRILLED LAMB CHOPS*

Single Cut Lamb Chop, with Rosemary Roasted Fingerling Potatoes, Green Beans, served with Demi-Glace and Mint Sauce

STEAK PIZZAIOLA*

Pan-Seared Steak, Julienne Tomatoes, Yellow Bell Peppers, Spanish Onions, Garlic, Extra Virgin Olive Oil, Oregano

UNCLE VINCENT'S LEMON CHICKEN

Charcoal Broiled, Bone-In Chicken and Uncle Vincent's Famous Lemon Sauce

CHICKEN SCARPARELLO

Sautéed Bone-In Chicken, Italian Sausage, Hot & Sweet Cherry Peppers, Yellow and Red Bell Peppers, Oregano, White Wine Sauce

EGGPLANT PARMESAN

Breaded and Pan Fried Sliced Eggplant Topped with Marinara Sauce, Parmesan and Mozzarella Cheese

SHRIMP SCAMPI OR SHRIMP FRA DIAVOLO

Choice of Sautéed in a Lemon, Butter, Garlic, and White Wine Sauce or Spicy Tomato Sauce



Happy New Year's!

-From, The Rao's Family & Staff