

ROBERTO'S

NEW YEAR'S EVE Dec. 31, 2017- Dining Room Menu A' La Carte

APPETIZERS

Chicken Pastina: Chicken broth with carrots, celery and onions with pastina pasta	\$7.99
Shrimp Cocktail: Four chilled jumbo shrimp with cocktail sauce with baby greens	\$14.99
Fried Calamari: served with a pomodoro sauce	\$12.99
Mussel's Al Verde: Sautéed with garlic, olive oil, a splash of chablis and basil	\$11.99
Maryland Crab Cakes: Pan fried with a remoulade sauce with baby greens	\$12.99
Clams Casino: Stuffed with peppers, onions & bacon	\$11.99
Stuffed Mushrooms: Stuffed sausage, spinach and cheese	\$11.99

SALAD

Insalata Dell' Orto: Traditional garden salad made of mixed baby greens with cucumber, cherry stone tomatoes and olives in a balsamic vinaigrette **\$6.99**

Insalata Mista: Baby lettuces, Radicchio, candied pecans, sliced pears and Goat cheese, tossed in an champagne vinaigrette **\$8.99**

Caesar Salad: Crisp romaine with Caesar dressing, garlic croutons and parmesan **\$9.99**

ENTREES

Eggplant Parmigiana: Breaded with mozzarella cheese and tomato sauce **\$19.99**

Chicken Ala Vodka: Sautéed chicken with vodka tomato cream sauce tossed with penne pasta **\$21.99**

Veal Parmigiana: Breaded cutlet baked with tomato sauce and cheese **\$23.99**

Vitello Capricciosa: Veal scaloppini breaded and topped with arugula, Cherry stone tomatoes and onions tossed in white vinegar accompanied with red bliss potatoes **\$23.99**

Scallopini Ai Funghi: Veal scaloppini sautéed with a trio of mushrooms in a port wine demi glace and red bliss potatoes **\$23.99**

Chicken Oscar: Sautéed with lobster meat and asparagus topped with mozzarella cheese served with brandy cream sauce **\$27.99**

Grilled Salmon: Seasoned Filet of Salmon served with a lemon garlic tarragon sauce **\$25.99**

Shrimp Scampi: Shrimp sautéed with garlic, herb butter sauce served over linguine **\$25.99**

Seafood Buccaniera: Lobster Meat, shrimp, and scallops in your choice of a scampi or marinara over linguini **\$29.99**

Chilean Sea Bass: Pan seared and seasoned with diced tomatoes and capers in a lemon white wine sauce with asparagus and saffron risotto. **\$MP**

Colorado Lamb Chops: Two Fresh domestic baby Lamb Chops seasoned with rosemary, white wine, extra virgin oil and garlic accompanied with mashed potatoes. **\$MP**

Prime Rib: Oven roasted Rib Eye with a roasted onion Au Jus and mashed potatoes **\$32.99**

CHILDREN'S MENU: \$12.99

Ravioli or ziti with meatballs - Chicken fingers and fries - Chicken Parmigiana

Due to the Holiday, an 18% Gratuity will be added to the bill.