

Sally G's
**Christmas
Eve**
2021

appetizers

burrata

agave, chestnuts, lemon zest, honey

clams and shrimp oreganata

herbed breadcrumbs, lemon white wine butter sauce

calamari

tossed in sweet and sour chili sauce or traditional

stuffed mushrooms

herbed breadcrumbs, parmigiana-reggiana, lemon butter sauce

eggplant rollatini

whipped ricotta, fresh mozzarella, parmigiana-reggiana,

san marzano tomato basil

frutta di mare

cold seafood salad, calamari, shrimp, scallops, mussels,

celery and onions, lemon, evoo

pasta

truffle gnocchi

sweet onions, brown butter sauce, toasted breadcrumbs

spicy rigatoni

calabrian chili, sun dried tomato, shallots, marinara and cream sauce

entree

filet mignon

8 ounce, center cut prime filet, yukon gold mashed potato,

rosemary garlic demi

pork chop

14 ounce center cut chop, hot and sweet peppers, potatoes and onions

stuffed chicken

panko crusted, parma prosciutto, mozzarella, wild mushroom

flounder francese

egg battered, lemon white wine butter sauce, sauteed spinach

chilean sea bass

escarole, kalamata olives, capers, cannellini beans, cherry tomato brodetto

dessert

chocolate truffle mousse

chocolate sponge base, chocolate mousse, cocoa powder,

chocolate shavings

cheesecake

new york style, whipped cream and ricotta filling, gram cracker crust

tartufo

chocolate and vanilla or pistachio