

VESPA

ITALIAN KITCHEN & COCKTAILS

New Years Eve Menu

\$105pp (plus tax & gratuity)

Includes glass of champagne (age 21+)

***NO MODIFICATIONS**

REGULAR MENU NOT AVAILABLE

Appetizer Course

(choice of)

Clams VESPA

*baked little neck clams, provolone,
prosciutto, garlic, cream sauce*

Shrimp Cocktail GF

served with cocktail dipping sauce

Tagliatelle with Lobster (+15) GFA

*egg pasta, arugula, spicy roasted
red pepper cream sauce*

Pasta con Melanzana GFA

*ribbon egg pasta, eggplant tomato
ragu, pecorino romano,
parmigiano reggiano, ricotta, basil*

Rigatoni alla Vodka GFA

*prosciutto di parma, cream,
tomato sauce*

Tagliatelle Bolognese GFA

*egg pasta, beef ragu, cream,
pecorino romano,
parmigiano reggiano*

Caesar Salad GFA

*romaine, kale, caesar dressing,
crumbled croutons, pecorino
romano, parmigiano reggiano*

Burrata Caprese GFA

*cream filled fresh mozzarella,
tomatoes, roasted peppers, evoo,
aged balsamic drizzle, basil*

Main Course

(choice of)

Manzo alla Marsala GF

*slow-cooked beef short rib,
carrots, pearl onions,
mushroom marsala wine sauce,
mashed potatoes*

Jumbo Shrimp Oreganata

*LIVIANA Pinot Grigio wine
butter sauce, seasoned
breadcrumbs, sauteed spinach*

Pollo Tre Colori

*(our chicken parmigiana)
breaded pan fried chicken breast,
pomodoro sauce, vodka sauce,
NUT-FREE basil pesto,
whole milk mozzarella, fresh mozzarella,
pecorino romano, parmigiano reggiano, basil*

New York Strip (+10)

*mushroom-potato hash,
peppercorn sauce*

Salmone Con Carciofi GF

*long stem artichokes, vegetables,
cauliflower-potato smash, lemon
NUT-FREE basil pesto*

Branzino Aqua Pazza GF

*kalamata muffedetta olives,
fennel, red onions, potatoes,
spinach, cherry peppers, capers,
chardonnay plum tomato sauce*

Dessert Course

(choice of)

served with American coffee (or) Hot Tea

VESPA Tartuffo GF

*hazelnut & pistachio ice
cream, dark chocolate
shell, whipped cream*

Cannolo Siciliano

*pistachio,
maraschino cherry*

Tira Mi Su

New York Cheesecake