

TERRA MIA

New Year's Eve 2017

Includes Starter, Entrée and Dessert

Starters (choice of one)

- Prosciutto con Frutta** - 24 month San Daniele, fruit of the season
Salmone Affumicato - Smoked salmon carpaccio, green peppercorn, fresh dill
Lobster Bisque – Creamy lobster bisque, topped with lemon mascarpone cream
Risotto Funghi e Tartufo - Arborio rice, mixed wild mushrooms, white truffle oil
Insalata Mista - Mixed organic baby greens, balsamic vinaigrette
Caesar Salad - Hearts of Romaine, homemade Caesar dressing (made with raw eggs)

Entrees (choice of one)

- Gnocchi** - Choice of fresh basil pesto, gorgonzola cream, or pomodoro50
Ravioli ai Funghi - Handmade pasta filled with mixed wild mushrooms and ricotta,
served in a white truffle cream sauce 50
Lasagna Bolognese - Homemade meat lasagna 50
Crab Spaghetti - Handmade fresh spaghetti, fresh Dungeness crab, asparagus, garlic,
tomato-white wine sauce 60
Linguine Tutto Mare - Fresh salmon, prawns, calamari, clams and mussels with
white wine and tomato 55
Salmone al Brandy - Brandy, shallots, green peppercorn, with a touch of cream 60
Spigola al Forno – Oven baked Sea Bass with white wine, garlic, cherry tomatoes,
artichokes, potatoes and kalamata olives 70
Veal and Prawns - Veal scaloppine and prawns with champagne sauce 70
Roast Prime Rib of Beef - Mixed wild mushroom sauce 70
Fagottino di Pollo - Breast of chicken stuffed with prosciutto and mozzarella
served in a white wine and mixed wild mushroom sauce 60
Petite Filet Mignon and Lobster Tail – Béarnaise sauce and drawn butter 80

Desserts (choice of one)

- Fragola** - Strawberry ice cream and cheesecake torte, white chocolate chips
Tiramisu - Ladyfingers, espresso, brandy, mascarpone cream, cocoa
Bigne Terra Mia - Custard cream-filled pastry puffs covered in dark chocolate
Semifreddo alla Nutella - Homemade semi frozen chocolate hazelnut mousse
Panna Cotta ai Mirtilli - Anna's famous custard with fresh blueberry sauce
Sorbetto Limone - Sorbet of fresh lemon

Please ask your server about our premium selection of vodkas, gins, tequilas, bourbons, single malt scotches, ports, grappa, Italian liquors and dessert wines along with our fine selection of coffee, tea, espresso, and soft drinks.

Kids Menu (Pasta and Gelato)

- Fettucine, Linguine or Ziti** - choice of Butter, Marinara,
Meat or Alfredo Sauce 17

Must be seated before 7p.m. We politely decline substitutions, and we do not split entrees this day. Sales Tax will be added to all purchases. 18% Gratuity may be added to groups of 6 or more. Corkage etiquette per 750ml \$20 & Livermore wines \$12.
Please, no wines on our list and 3 bottle limit per table. Please advise your server of any food allergy.
Not responsible for lost or stolen articles.