



New Year's Eve Menu



Cacciatore's Restaurant and Banquet Hall

Appetizers:

- **Greens Bianca** – sautéed greens, prosciutto, cherry peppers, olive oil, garlic, topped with breadcrumbs and Romano cheese. **\$12.95**
- **Shrimp Cocktail** – 6 jumbo shrimp atop lettuce, chilled & served with house cocktail sauce. **\$14.95**
- **Primo Calamari** – crispy fried calamari tossed in olive oil, garlic, cherry peppers, and Romano cheese. Served with spicy aioli sauce. **\$13.75**
- **Stuffed Portabella Mushrooms** – stuffed with our seafood stuffing atop our house marinara or balsamic glaze. **\$13.95**

Dinner Specials: All entrees served with a cup of soup or salad & garlic bread.

- **Pork Osso Bucco** – 24 oz. pork shank slow roasted and put on a bed of garlic mashed potatoes, topped with a demi glaze sauce. **\$25.95**
 - **Chicken Francaise** – golden battered chicken breast in a wine lemon sauce, served with rice pilaf. **\$20.95**
 - **Lobster Ravioli** – ravioli stuffed with lobster and cheese, served with your choice of a light cream sauce or marinara. **\$29.95**
 - **Shrimp and Scallop Fra Diavolo** – shrimp and scallops in a wine and marinara sauce with a kick, served over linguine. **\$28.95**
 - **"Maria's" Homemade Hats & Broccoli** – homemade pasta hats and broccoli, sautéed in a garlic oil, and cherry pepper with Romano cheese. **\$14.95**
 - **"Grama C" Stuffed Calamari Pasta** – 4 stuffed calamari, slow cooked in house tuna fish sauce with shrimp and a kick. **\$27.95**
 - **Filet Ahvi** – 3 filet medallions served atop house greens with provolone provolone and Marsala sauce, served with mashed potatoes. **\$25.95**
 - **Filet Mignon**– 10 oz. cooked to your temp, served with mashed potatoes, onion straws, and a house demi glaze. **\$33.95**
 - **Prime Rib** – our choice cut ribeye, cooked perfect with your choice of baked potato or mashed potatoes, and vegetable of the day. **Queen Cut - \$23.50**
King Cut - \$33.50
- **Make your potato loaded with bacon, cheese, & sour cream for \$2.50**

Ask your server about our desserts!