

New Year's Eve

A T C A T E L L I

Appetizers

SEARED TUNA SASHIMI
WASABI AIOLI • BALSAMIC GLAZE • MANGO ARUGULA SALAD
\$15

BABY CAKES
PETITE CRAB CAKES • ROASTED PEPPER AIOLI
\$14

COLOSSAL CRAB "MARTINI"
MANGO PAPAYA SALSA
\$16

CLAMS CASINO
\$10

SHRIMP COCKTAIL "MARTINI"
WASABI COCKTAIL SAUCE
\$12

RAW BAR PLATE
CHILLED SHRIMP • CLAMS • OYSTERS • CRAB FINGERS
LOBSTER TAIL • JUMBO LUMP CRAB
\$25

MOZZARELLA NAPOLEON
GRILLED EGGPLANT • TOMATO • BASIL
ROASTED PEPPERS • OLIVE OIL
\$9

SHRIMP WRAPPED IN BACON
STUFFED WITH HORSE RADISH • DIJON MUSTARD DIPPING SAUCE
\$11

**OYSTERS OR CLAMS
ON THE 1/2 SHELL**
COCKTAIL & MIGNONETTE SAUCE
\$12

CRAB CRUSTED DIVER SCALLOPS
TOMATO BUTTER SAUCE
\$16

Salads

CATELLI HOUSE SALAD
ASSORTED GREENS • VEGETABLES • CHOICE OF DRESSING
\$7

SPINACH SALAD
GRILLED MUSHROOMS • FRIED PROSCIUTTO • GRILLED RED ONION
GORGONZOLA • PINE NUTS • HONEY MUSTARD VINAIGRETTE
\$8

GRILLED SHRIMP & ROASTED PEAR
MIXED GREENS • DRIED CRANBERRIES • CASHEWS
MAPLE BALSAMIC VINAIGRETTE
\$12

MEDITERRANEAN
SHRIMP • CRABMEAT • LOBSTER • HONEY DIJON DRESSING
\$14

CAESAR
CRISP ROMAINE • GARLIC ROASTED CROUTONS
\$8

CHOPPED SALAD
MIXED GREENS • OLIVES • TOMATOES • PROSCIUTTO
SHARP PROVOLONE
\$9

Entrees

Entrées served with soup of the day, potato and vegetables where appropriate.

RACK OF LAMB CHOPS
DIJON MUSTARD • ROSEMARY RED WINE SAUCE
PARMIGIANO-HERB CRUST
\$34

CHICKEN FLORENTINE
BOURSIN SPINACH MIX • MOZZARELLA • LEMON WINE SAUCE
\$19

CHICKEN & CRAB FRANCAISE
EGG BATTER • LEMON WINE SAUCE
\$25

GRILLED CHICKEN SORRENTINO
CARAMELIZED ONIONS • PORTABELLA MUSHROOMS • SPINACH
ROASTED PEPPERS
\$19

**CHICKEN & SHRIMP
FRA DIAVOLO**
SPICY TOMATO WINE SAUCE • MUSHROOMS • HOMEMADE LINGUINI
\$23

CAPELLINI & CRAB
FRESH TOMATOES • BASIL • OLIVE OIL • GARLIC • CAPELLINI
\$23

GRILLED HANGER STEAK
GORGONZOLA MASHED POTATOES
CARAMELIZED SHALLOT SAUCE • GARLIC SPINACH
\$28

SEAFOOD ALLA VODKA
SHRIMP • SCALLOPS • LUMP CRABMEAT • PINK VODKA SAUCE
\$23

GRILLED FILET MIGNON
9 OZ. ASK YOUR SERVER FOR SAUCE SELECTIONS
\$34

GRILLED VEAL CHOP
12 OZ. RIB CHOP • WILD MUSHROOM MARSALA WINE DEMI-GLACE
(ALSO AVAILABLE STUFFED WITH PROSCIUTTO AND MOZZARELLA)
\$39

JUMBO LUMP CRABCAKES
ROASTED PEPPER SHERRY DIJON SAUCE • GRILLED SHRIMP
POLENTA • MIXED GREENS
\$27

CRAB & VODKA RAVIOLI
CHEESE RAVIOLI • JUMP LUMP CRABMEAT • PINK VODKA CREAM SAUCE
\$23

VEAL & CRAB PICCATA
MUSHROOMS • GARLIC LEMON SAUCE
\$27

VEAL & SHRIMP MARSALA
EXOTIC MUSHROOMS • SWEET MARSALA • JUMBO SHRIMP
\$26

**THREE NUT CRUSTED
SALMON FILET**
CRISPY SHRIMP CAKE • DIJON MUSTARD SAUCE
WHOLE GRILLED SHRIMP • STEAMED ASPARAGUS
\$30

Cocktails

NEW YEAR'S MARTINI
BLUEBERRY VODKA • POMEGRANATE JUICE • TRIPLE SEC
\$8

Catelli
R I S T O R A N T E

A 20% gratuity will be added for parties of 7 or more.