

OliVA Restaurant 2017/2018

New Year's Eve Menú

~APPETIZERS~ Choose One Of The Following:

BURRATA: Soft, Rich Buffalo Mozzarella, Sundried Cherry Tomato & Basil

CALAMARI TRIO FLASH FRIED, With Julienned Sweet Potatoes and Zucchini

JUMBO SHRIMP, Steamed, Peeled, Chilled and Served with Zesty Horseradish Cocktail Sauce

SUSHI GRADE SEARED AHI TUNA (add \$3) Spicy Ginger Sauce, Avocado, Green Beans

CAESAR SALAD, Crisp Romaine Harts, Rosemary Croutons, Parmesan Shavings

PEAR SALAD, Baby Field Greens, Candied Walnuts, Gorgonzola Blue Cheese, Honey Balsamic

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### *~ENTREES~ Choose One Of The Following:*

#### **LAKE SUPERIOR WHITEFISH FILLET**

Shiitake Mushrooms, Chardonnay-Lemon Sauce. Mashed Potatoes and Sautéed Spinach

#### **SALMONE CON LENTICCHIE**

Grilled Norwegians Salmon on a Bed of Lentils, Sautéed Spinach and Roasted Potatoes

#### **PAPPARDELLE TARTUFO (Vegetarian)**

Wide Egg Noodles, Wild Mushrooms, Truffle Shavings and Truffle Oil in a Light Cream Sauce

#### **MAIN LOBSTER SPAGHETTI**

Live Main Lobster Tail and Rock Shrimp Cooked in a Spicy Tomato Sauce with Spaghetti

#### **FRESH AUSTRALIAN LAMB CHOP**

Grilled Lamb Chops With Whole Grain Mustard Sauce. Sautéed Spinach and Roasted Potatoes

#### **CENTER CUT FILET MIGNON (add \$5)**

9-10 oz of the Most Tender Steaks, Chianti Wine Sauce, Roasted Potatoes and Sautéed Spinach

#### **BRASED LAMB SHANK OSSOBUCO**

Lamb Braised 'till Tender with Vegetable and Red Wine. Mashed Potatoes and Sautéed spinach

#### **BONE IN VEAL NEW YORK MILANESE**

As in Milano, Thinly Pounded and Breaded, Topped With Arugula and Diced Sweet Tomatoes

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~DESSERTS~ Choose One Of The Following:

TIRAMISU' - CHOCOLATE CAKE - LEMON SORBET -CHEESE CAKE - NAPOLEONE

\$49 Per Person

Open All Day, Set Menu from 6:00 pm - 11:00 pm, BAR open until 2:00 am

(10:00 pm seating will celebrate Midnight at OliVA With Party Hats & Noise Makers)

MIXED MUSIC AND DANCING FROM 12:00 AM 'TILL 2:00 AM Entry fee waived when dining in.

Happy New Year!! (818) 789 4490 www.OliVARestaurant.com