

Sale e Pepe
FINE ITALIAN CUISINE

New Year's Eve Dinner

WEDNESDAY, DECEMBER 31

from 5 - 9 PM

FIVE COURSES \$300++ PER PERSON

To Begin

Glass of Champagne
Beef Tartare with Osetra Caviar

Antipasti

— CHOICE OF —

ZUPPETTA

Maine Lobster Chowder,
Asparagus, Hollandaise

VITELLO TONNATO

Thinly Sliced Veal,
Ahi Tuna Tartare, Caper Sauce

CAPELANTE

Pan Seared Sea Scallops, Lentils,
Carrot Purée, Crispy Prosciutto, Jus

Secondi

— CHOICE OF —

SOGLIOLA

Dover Sole "Meunière," Asparagus,
Salmon Roe, Butter Sauce

MANZO

Prime Beef Tenderloin,
Braised Short Rib, Truffled Polenta

QUAGLIA E FEGATO

Roasted Quail, Pan Seared Foie Gras,
Honey Glazed Carrots, Amarena Jus

Pasta

— CHOICE OF —

RAVIOLO

Housemade Squid Ink Raviolo filled with
Key West Pink Shrimp & Smoked Eggplant

SPAGHETTI

Fresh Pasta, Champagne Sauce, Osetra Caviar

RISOTTO

Malfy Gin con Limone, Manila Clams,
Amalfi Lemon, Pecorino

Dolci

— CHOICE OF —

TORTA

Mascarpone Cheesecake,
Piedmont Hazelnuts, Baileys Irish Cream

INSIEME

Panna Cotta, Panettone Chips, Amarena Gelato

ULTIMA

Chocolate Tart, Mint Mousse,
Blood Orange Gelato

RESERVATIONS REQUIRED. PLEASE VISIT SALE-E-PEPE.COM OR CALL 239.393.1600.

— 24-HOUR CANCELLATION POLICY —

