



NEW YEAR'S EVE MENU

APPETIZERS

\$9.95

Carciofo du Cerda

Artichoke hearts sautéed in pure olive oil with garlic, white wine, asiago cheese and seasoned bread crumbs – available mild, medium or hot.

Alee's Greens

Italian greens sautéed in pure olive oil, cappicola, cherry peppers and seasoned bread crumbs, available mild, medium or hot.

Calamari

Calamari lightly dusted with our special coating and deep fried, served with Alee's cocktail sauce.

Seafood Sanvolese

Jumbo shrimp and baby clams sautéed in an extra-virgin olive oil, lemon, butter, garlic, fennel, fresh parsley, sun-dried tomatoes, *Pallini Limoncello* and a touch of heavy cream.

Entrées

Prime Rib ... \$19.95

Alee's signature slow roasted prime rib – 16+ ounce cut
Served with baked potato

Filet Mignon ... \$19.95

Pan-seared 8 ounce hand cut filet mignon topped with a shallot-sherry cream sauce
and served with mashed potatoes

Crab Stuffed Lobster Tail ... \$19.95

8 ounce lobster tail poached in lemon-white wine and served with Alee's
signature recipe crab stuffing (real crab, baby spinach, red onion, fresh parsley
and crushed almonds) and asparagus spears

Rack of Lamb ... \$18.95

Pan-seared guava glazed New Zealand rack of lamb topped with toasted walnuts
and served with steamed fresh green beans

Stuffed Chicken Francaise ... \$18.95

Thin pounded chicken breast, floured, dipped in egg and sautéed in olive oil – served with
a stuffing of fresh baby spinach, red onions, hard-boiled egg, fresh parsley,
roasted garlic and romano cheese – finished with a butter-lemon-white wine sauce

Salmon Du Gabria ... \$18.95

8 ounce Norwegian salmon filet gently poached in white wine and finished with an
orange-thyme sauce – served with steamed fresh green beans

Venetian Haddock ... \$17.95

Fresh haddock filet and two jumbo shrimp gently baked in white wine and fresh
lemon juice – finished with a sauce of extra-virgin olive oil, roasted garlic, fresh parsley,
basil, oregano, sun-dried tomatoes and kalamata olives

Gamberetti y Cappesante ... \$18.95

Jumbo shrimp and scallops sautéed in olive oil with garlic, artichoke hearts, sun-dried tomatoes
and kalamata olives – served over linguini (available mild, medium or hot)

Tortiglioni alla Vodka ... \$13.95

Tortiglioni pasta in a rich and creamy tomato-vodka-romano cheese sauce
with jumbo shrimp ... **\$16.95**

Shrimp Scampi ... \$17.95

Jumbo shrimp sautéed in a traditional scampi sauce (butter-lemon-garlic, fresh parsley,
oregano and white wine) – served over linguini