

We welcome you and your family to *Villari's Lakeside* for our New Year's Eve Dinner.
We ask that you please be patient as all entrées are prepared to order.

Appetizers

Homemade Cheese Steak Egg Rolls

Traditional Philly steak sandwich wrapped with an Asian twist. 14

Clams Casino

A spicy mixture of chopped sea clams, vegetables, bacon and Italian herbs, baked on half shell clams. 13

Pan-Fried Calamari

An Italian classic, fried tender squid served with a pesto aioli and zesty tomato sauce. 13

Holiday Antipasto

Freshly sliced prosciutto, capicola, Soppressata, sharp provolone, roasted red peppers, fresh mozzarella cheese, marinated artichoke hearts, green and black olives. 13

Steamed Mussels or Steamed Clams

Prince Edward Island mussels or tender littleneck clams available in red sauce, white sauce, or fra diablo style. 14

The Wedge Salad

Topped with our homemade bleu cheese dressing, crispy bacon, cherry tomatoes and candied walnuts. 10

Seafood Delight

Baked clams casino, broiled mushrooms stuffed with crabmeat imperial and jumbo shrimp wrapped in hickory smoked bacon. 14

Villari's Seafood Bisque

Delicious, rich and creamy soup enhanced with morsels of lobster, scallops and crabmeat.
Cup. 6 / Bowl. 9

Arancini di Riso

Fried rice balls coated with breadcrumbs, said to have originated in Sicily in the 10th century. Arancini are filled with ground beef in a tomato sauce, mozzarella cheese, grated cheese and sweet peas. 9

Fried Mozzarella

Mozzarella cheese stuffed with basil and plum tomato, breaded and pan-fried, served with marinara sauce. 10

Jumbo Shrimp Cocktail

Five mouth-watering jumbo shrimp served in a martini glass with a fresh tomato-vodka cocktail sauce. 14

Long Hot Peppers

Stuffed with sharp provolone cheese and sliced prosciutto, roasted with virgin olive oil and garlic. 11

All Gourmet Entrées are Served with Escarole Soup, Fresh Italian Bread, Sautéed Asparagus Spears and Chef's Selection of Starch.

Broiled Seafood Combination

Four ounce lobster tail, clams casino, crab imperial stuffed flounder, jumbo shrimp, and sea scallops, served with wild rice pilaf. 35

Penne Pomodoro (*Gluten Free**)

Gluten-free Penne pasta, crushed plum tomatoes sautéed in extra virgin olive oil, garlic, basil, and fresh Italian herbs. 25

Stuffed Calamari

Whole calamari stuffed with jumbo lump crabmeat imperial, served in a delicious Fra diablo sauce over linguine pasta. 28

Grilled Tilapia

Fresh Tilapia grilled and topped with jumbo lump crabmeat, served with a lemon beurre blanc sauce and rice pilaf. 32

Surf and Turf

Succulent center cut eight ounce filet mignon and six ounce broiled lobster tail served with warm drawn butter and roasted garlic mashed potatoes. 43

Roasted Rack of Lamb

Roasted with Dijon mustard crust, fresh rosemary and garlic, then topped with a mouth-watering cabernet sauvignon reduction. 34

Prime Rib of Beef (*Gluten Free**)

Fourteen ounce cut of seasoned tender prime rib of beef slow roasted in its own natural juice. 32

Risotto Pescatore

Jumbo shrimp, sea scallops and jumbo lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in parmesan risotto. 32

Broiled Salmon (*Gluten Free**)

Fresh Salmon Filet served in a delicious lemon, butter and garlic sauce. 30

Italiano Braciola

Thin slices of beef rolled with a filling of Pecorino Romano cheese, imported ham, hard-boiled eggs, breadcrumbs, minced garlic and fresh Italian herbs. These "little bundles" are pan-fried then slow cooked in our homemade tomato sauce with pasta. 28

Filet Mignon

Succulent center cut 10 oz. filet mignon chargrilled to perfection, served with a portabella mushroom marsala sauce and roasted garlic mashed potatoes. 36

New York Strip Steak

Fourteen ounce Black Angus N.Y. Strip Steak topped with our Marsala wine reduction accompanied by a Four ounce broiled jumbo lump crab cake. 38

Shrimp and Chicken Francaise

Butter-fried jumbo shrimp and boneless chicken breast, egg battered and pan-fried, sautéed in a delicious white wine, lemon butter sauce served with roasted garlic mashed potatoes. 32

Chicken or Veal Italiano

Stuffed with freshly sliced prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glance, over roasted garlic mashed potatoes. 30 / 32

Chicken or Veal Sinatra

Sautéed with jumbo lump crabmeat, jumbo shrimp, shiitake mushrooms, and Sicilian olives finished with a bourbon veal demi-glance, served with roasted garlic mashed potatoes. 33 / 35

Chicken or Veal Parmigiana

Breaded and pan fried, topped with our basil marinara sauce and mozzarella cheese, served with a side of linguine pasta. 28 / 30

Midnight Crab Cakes

Two broiled jumbo lump crab cakes dressed with a delicious lobster brandy sauce, served with mashed potatoes and sautéed baby asparagus. 32

Children's New Year's Eve Dinner Menu

All Children's Meals Include Escarole Soup and Fresh Italian Bread. 16

Children's Chicken Fingers

Served with French fries, ketchup, and honey mustard.

Cheese Ravioli

Served with homemade sauce and meatballs.

Children's Chicken Parmigiana

Pan fried and served with a side of pasta.

Children's Penne 'n' Butter

Penne pasta and melted butter.

Check out our extensive list of craft beers and wine located on the opposite side of menu.

A suggested gratuity of 20% will automatically be added to parties of 6 or more

All Groupons, Living Social Vouchers, Local Flavor Vouchers, Coupons and Special Promotions are not valid on New Year's Eve (12/31/20)