

New Year's Eve at *il Trullo*

Join us as we celebrate! Ring in 2018 at *il Trullo* with your friends and family.

Enjoy a toast to the New Year with a complimentary glass of prosecco and a specially planned three course menu of your choosing.

ANTIPASTI – APPETIZERS

ROASTED BEET SALAD mixed greens, arugula salad, pancetta crisps, goat cheese, & candied walnuts.
Served with honey lemon vinaigrette & garnished with aged balsamic glaze

ANTIPASTO SKEWERS (2) Each includes spicy genoa, Bocconcini marinated in basil pesto, garlic and spiced artichoke, peperoncini, cherry tomatoes soaked in a herbed sauce, pickled beets, green cerignola olive, prosciutto, & provolone.

BUTTERNUT SQUASH SOUP with a basil oil, cinnamon cream, crispy pancetta, garlic & parsley seasoned crotons

PIATTO PRINCIPALE - ENTREE

PORK LOIN Herbed roasted, wrapped with speck, served on a bed of braised lentils, with seasonal vegetables & a pan gravy.

LOBSTER + SHRIMP RAVIOLI served in a butter limoncello herbed sauce topped with parmesan, garnished with lobster bisque reduction and a saffron crème fresh

10oz RIBEYE seasoned with a spice blend served with a red wine mushroom sauce, heirloom carrots and herbed polenta and garnished with pea puree

PÉSCÉ Pan Seared Salmon seasoned with a juniper spice mix on top of a butter poached potato in a golden beet puree with a garlic and oregano sauce

DOLCI – DESSERTS

DARK CHOCOLATE PANNA COTTA Served with a toffee reduction, espresso, whipped cream & garnished with chocolate covered espresso beans

LEMON SEMI FREDDO Sitting on top of a raspberry sponge cake topped with vanilla bean, whipped cream & candied zest

CANNOLI Vanilla shell with a ricotta cream filled garnished, candied fruit, frosted berries & blood orange crisp

\$110 per person

(includes tax & gratuities)

Call 902-461-2030

to make your reservation

TICKETS MUST BE PURCHASED IN ADVANCE

Seating at 5:45 or 9:00pm.

Photo booth on site to capture the special evening!

