

# SORELLA

## HAND CRAFTED ITALIAN

New Years Eve 2024

Four Course Menu

\$70.00 per per person

*Entire table must order. No Exceptions.*

**1.**

### **Tidepoint Oysters on the half shell\***

*Pomegranate and vodka mignonette*

**or**

### **Tortellini en Brodo**

*Herb and ricotta stuffed pasta, double chicken broth,  
black pepper, Pecorino - Romano*

**2.**

### **Lasagne alla bolognese**

*Lasagna stuffed with bolognese.*

*Finished with Pecorino - Romano bechamel*

**or**

### **Pappardelle**

*Tossed with veal "Ragu Bianco"  
and roasted Matsutake mushrooms*

**3.**

### **Sea Scallop**

*Oxtail ravioli, oxtail jus, extra virgin olive oil, chives*

**or**

### **Veal Saltimbocca**

*Prosciutto di Parma wrapped veal, stuffed with sage mousseline.  
Served over Tuscan bean stew with beurre blanc*

**4.**

### **Pistachio Cannoli**

*White chocolate dipped cannoli stuffed  
with Pistachio - Ricotta - Mascarpone mousse*

**or**

### **Tiramisu**

*Espresso & Coffee liquer dipped lady fingers  
layered with Marsala - Mascarpone mousse.  
Finished with Valrhona cocoa powder.*

**\*\***A 20% service charge will be applied to parties of six or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

*We politely decline substitutions.*