

Sophia's Grotto New Year's 2018

There is limited space. Please call Sophia's Grotto
for reservations: 617-323-4595

\$60/person

First Course

Selection of cheeses from
Boston Cheese Cellar

Second Course

(selection of small plates to share)

Polenta Cakes

topped with whipped rosemary ricotta
in a plum tomato sauce

Gambas al Ajillo

sauteed shrimp, garlic,
grilled shishito peppers

Scallops

oven roasted scallops wrapped in prosciutto

Italian Sausage

with broccoli rabe, cherry peppers

Arugula Salad

toasted pignoli nuts, lemon,
olive oil, golden raisins,
radicchio and shaved parmesan

Sophia's Meatballs

handmade with veal, sirloin &
pork, topped with roasted mushrooms,
onions, fontina cheese and red sauce

Third Course

(selection of entree)

Rack of Lamb

sun-dried tomato and Dijon mustard crusted lamb
in a chianti reduction sauce
with mashed potatoes and asparagus

Filet Mignon with Lobster

6oz filet mignon topped with lobster meat
topped with herb butter
with mashed potatoes and asparagus

Lobster Ravioli

with oyster mushrooms, cherry tomatoes,
asparagus tips, shrimp and scallops
in a shellfish fume

Chilean Sea Bass

over a yellow tomato sauce
with mashed potatoes and asparagus

Shrimp and Scallops

over grilled polenta cakes and arugula
in a brandy cream sauce

Veal

stuffed with fontina and prosciutto.
capers, cherry tomatoes, shallots
in white wine over linguini

Wild Mushroom Tortelloni

in a truffle oil cream sauce
with asparagus tips, mushrooms
and shaved ricotta salata

Fourth Course

Selection of dessert tastings
And Champagne Toast