

PLATINO

APPETIZERS *Bruschetta everyone*

Prosciutto e Melone

Pieces of melon wrapped in prosciutto

Torta di granchio

Home made Crab cake

Buratta e prosciutto

Fresh soft mozzarella with tomato & prosciutto, over arugula

Polenta Nocello

Soft polenta with mushroom sauce & sun dried tomatoes.

SAMPLE PASTA

Tricolore pasta: pesto, Alfredo & pomodoro

MAIN COURSES

Pollo Principessa

Chicken breast with dijon mustard & champagne over baby spinach

Filetto Mignon

Filet mignon with gorgonzola & lingonberry sauce

Risotto

A north Italian rice dish cooked to perfection.

Langosta Nocello

Lobster and shrimps over fettuccine with vodka sauce.

Ossobuco alla Milanese

Veal shank braised in an incredible tomato and white wine sauce until the meat is extra tender and falling off the bone. over a bed of spinach risotto

Branzino chileno

Chilean Sea bass in a white wine, lemon and garlic sauce.

Cotoletta alla Milanese

Veal chop pounded thinly with mixed salad on top

Caffè, tè, dolci

\$130.00

1 hour open bar, \$25 each additional hour: Beer, mineral water, soft drinks, mixed drinks, top shelf, wine by the glass

Gratuity: 20% or 25% Tax: 8.875%

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