

# BURRATA

HAVERTOWN  
NEW YEAR'S EVE MENU

## APPETIZERS

**Crab cake** - 15  
spinach,  
beurre blanc

**Octopus** - 18  
arugula, cherry tomatoes,  
lemon vinaigrette

**Seafood stufato** - 14  
calamari, gulf shrimp,  
arrabbiata sauce

**Shrimp bisque** - 11  
fresh crabmeat

**Mussels** - 13  
white wine garlic

**Insalata di mare** - 15  
seafood salad, lemon,  
extra virgin olive oil

**Burrata** - 13  
peppers, prosciutto,  
fig balsamic glaze

**Caesar** - 12  
romaine, croutons,  
shaved pecorino

## PASTA

**Lobster ravioli** - 25  
blush cream  
sauce

**Capellini** - 21  
gulf shrimp, sun-dried tomatoes,  
spinach, pistachio, cream sauce

**Fettuccine** - 28  
Squid ink infused with  
langoustine and crab white wine

## ENTREES

**Seared scallops** - 25  
saffron risotto,  
parsley

**Branzino** - 26  
parsnip puree, creamy kale,  
lemon vinaigrette

**Salmon** - 26  
lemon vinaigrette,  
roasted potatoes, spinach

**14oz Pork chop** - 29  
roasted potatoes, asparagus,  
red wine reduction

**Australian lamb chops** - 30  
spinach, scalloped  
potatoes, basil pesto

## DESSERTS

**Cannoli** - 6    **Limoncello cake** - 6    **Chocolate mousse cake** - 6    **Crème brûlée cheesecake** - 6