



RING IN THE NEW YEAR

At

Touch of Italy

67th St @ Coastal Highway, Ocean City MD

December 31, 2014 - 2 Seatings –

6:30pm to 8:30pm - \$69.95 + gratuity

9:00pm till 2015 - \$85 + gratuity - includes Lauren Glick live music and dancing



ANTISPASTI - (CHOICE OF)

Melanzane Rollatini

lightly breaded flash fried eggplant rolled with ricotta and tomato sauce then topped with handmade mozzarella cheese

Insalata di Gamberetti Calda

shrimp sautéed with zucchini in a citrus brandy sauce and served over a bed of arugula

Cozze Al Vino Bianco O Al Pomodoro

mussels sautéed with your choice of either white wine or a touch of tomatoes

Antipasti Della Casa

salumi cured meats, assorted cheeses, sun-dried sweet peppers, and oil cured olives

Cotechino Con Lenticchie

*a traditional and succulent italian dish consisting of sausage and lentils
(this is believed to bring good luck in the year to come to those who eat it)*

PRIMI PIATTI - (CHOICE OF)

Garganelli Bolognese

Homemade penne style pasta tossed in our classic meat sauce topped with freshly grated parmigiano reggiano and basil

Ravioli di Spinaci

*Borgatti's hand-crafted spinach ricotta ravioli tossed in a grappa sauce
(mascarpone, shallots, grappa, and a touch of tomatoes)*

SECONDI PIATTI - (CHOICE OF)

Salmone Oregonata

salmon roasted in our wood-fired oven then topped with warm caponata, served with escarole and cannellini beans

Pollo Parmigiano

chicken cutlet breaded in our homemade bread crumbs, pan-seared then topped with a melted muenster/mozzarella cheese blend and tomato sauce, served with a side of tagliolini pasta

Vitello Ai Funghi Trifolati

veal cutlet sautéed in a wild mushroom sauce served with spinach and mashed potatoes mixed with parmigiano reggiano cheese

Pollo Al Taleggio

chicken cutlet breaded in our homemade bread crumbs, pan-seared in a white wine Italian herb sauce then topped with melted taleggio cheese and prosciutto di parma, served over a bed of sautéed spinach

Manza di Brasate

short ribs braised in a barolo reduction sauce served on top of a bed of soft polenta

DOLCI - (CHOICE OF)

Ciromisu

cookies soaked in espresso then layered with sweetened mascarpone

Mille Foglie di Fragola

classic napoleon filled with vanilla custard and fresh strawberries

***9PM Seating only** - Local musician **Lauren Glick** is joined by **Melissa Alesi** combining their styles of folk, rock, country, and current pop. These ladies have combined their soulful vocals to perform song selections from Carole King, Carly Simon, Janis Joplin, Led Zeppelin, Beatles, Lady GaGa, to Fleetwood Mac. Each brings complimenting characteristics to this duo that give them a sound that's special and unique. Glick plays bass and keys, and Alesi plays guitar along with their brilliant harmonies that captivate audiences. Don't be surprised to hear original music as well, both girls are singer-songwriters and have original CDs available.

Call our restaurant at 410-524-5252 for information or reserve online at

www.TouchOfItaly.com/news

NOTES:

- **DELI Counter closes at 9 PM**
- **Al la Carte menu from 11:00 am till 6 pm**