

Le Virtu New Year's Eve Menu

A 5-course, 8-dish Abruzzese feast featuring seasonal specialties prepared by Chef Luciana Spurio.

Two seatings: 6 pm and 9:30 pm
\$75 per person, excluding tax and gratuity)

For reservations, call: 215.271.5626

Antipasti:

Pizza frita e olive all'ascolana: fried savory dough stuffed with mozzarella and sage and fried olives stuffed with braised beef, pork and chicken in the tradition of Ascoli Piceno

Antipasto misto con formaggi artigianali abruzzesi: selection of crostini misti (toasted rustic bread with seasonal, housemade toppings), frittata, meats, vegetables, peppers, unpasteurized sheep's-milk cheeses from la Porta dei Parchi and other delicacies

Insalata di mare: clams, mussels, calamari, shrimp and polipo in a in an olive oil dressing

Zuppa:

Zuppa di lenticchie: traditional Abruzzese lentil soup

Primo:

Fettucine al ragù di salsiccia: housemade, wide-cut noodles in a rich, hearty ragu made with our housemade, Abruzzese-style sausage

Secondi (2):

Porchetta: natural, farm-raised pork (from Country Time Farm in Berks County), oven-roasted and seasoned with garlic and hot pepper

Tacchino alla neretese: locally raised, free-range turkey prepared in the style of the town of Nereto in Teramo, Abruzzo...oven-roasted in white wine, rosemary, garlic and olive oil

Dolce:

Tiramisu al panettone e dolcetti delle feste:the classic "pull me up" dessert made with Christmas panettone and accompanied by an assortment of traditional Abruzzese Holiday cookies

(Includes a complimentary glass of prosecco and choice of Amaro Meletti or limoncello)