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111 MIDDLETON WAY
GREER, SC 29650

NEW YEARS EVE DINNER

EARLY BIRD SEATING
5:30PM

FIRST DINNER SERVICE
7:00PM

SECOND DINNER SERVICE
8:30PM

ALL ENTREES INCLUDE ONE COMPLIMENTARY FIRST COURSE

FIRST COURSE



Shrimp Cocktail

Delicious wild shrimp cooked until tender, peeled, deveined and chilled. Served with zesty housemade cocktail sauce

Italian Cheesemonger Plate

Variety of Italian and European Cheeses served with honey, almonds and apple slices

House Salad

Mixed greens, red onion, black olives, tomato, pepperoncini, fresh shaved parmesan

Caesar Salad

Romaine, housemade croûtons, fresh shaved parmesan

Caprese Salad

Sliced roma tomato, fresh smoked mozzarella, and basil topped with an aged balsamic reduction

Beef and Barley Soup

SALAD DRESSINGS

Caesar

Parmesan peppercorn

Italian

White balsamic

SIDE OFFERINGS

Rustic Red Potatoes

Roasted Carrots

Grilled Zucchini

Mushrooms

Asparagus

Herbed Linguine

Lobster Mac and Cheese

Flash Fried Brussels Sprouts

Roasted Butternut Squash

DESSERT \$5.95



Chocolate Ravioli with a mixed berry ricotta filling

Lemon Blueberry Champagne Cheesecake

Tiramisu

MAIN COURSE



Blackened Surf & Turf 4 oz \$29 8 oz \$35

Pan blackened fillet mignon with seared scallops and shrimp. Roasted zucchini and shallots complimented with a lemon basil sauce infused with lobster stock.

Black Pepper Encrusted Salmon \$20

With spinach, roasted pepper risotto, charred asparagus, and citrus champagne sauce and your choice of side

Seared Scallops \$20

Pan seared scallops with a roasted butternut squash, apple, spinach, pine nuts and complimented with a mint basil brown butter sauce & choice of side

Shrimp Fra Diabolo \$20

Shrimp sautéed and tossed in a spicy pomodoro sauce set on a bed of house-made linguine pasta

Chicken Marsala \$20

Pan seared chicken, simmered in a classic marsala mushroom sauce served with tagliatelle pasta

Chicken Parmesan Rigatoni Bake \$19

Parmesan crusted chicken atop pomodoro rigatoni noodles covered in melted burrata cheese

Eggplant Napoleon Parmesan \$18

Lightly breaded eggplant layered with spinach, ricotta, topped with mozzarella and pomodora sauce

Chicken Spinach Alfredo \$17

Tagliatelle pasta topped with grilled chicken and spinach in a rich cream cheese sauce

Tuscan Steak Florentine \$29

18 oz Black Angus T-Bone with herbed butter accompanied by your choice of side

Filet Mignon

Prime aged Black Angus tenderloin with herbed butter or housemade steak sauce served with your choice of side

4 oz Chef Cut Petite \$23

8 oz Connoisseur Cut \$29

Classic Delmonico Steak*

Marbled Rib-eye grilled to perfection with herbed butter served with your choice of side

10 oz Boneless Rib-eye \$24

14 oz Boneless Rib-eye \$29