

Nocello

During the Middle Ages it was customary, according to an ancient tradition, to plant a walnut tree when a daughter was born. When she was to be married, the walnut tree was cut down and with the wood, as a symbol of happiness and prosperity, her nuptial bed was made. From the nuts, then as today, a precious elixir was made; the NOCELLO, a characteristic liqueur which adorned the table of Princes and Kings.



Romanian American Medical

Society's
Holiday Party

Nocello

Fine Northern Italian Cuisine



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Nocello

Martini welcoming drink



Antipasto

Buratta, prosciutto, roasted peppers



Home made crab cakes

Over mesclun
or

Mushroom soup



Ravioli carbonara

Ravioli with white creamy alfredo sauce with onions & prosciutto

Chilean sea bass

Broiled in white wine & lemon sauce, with sun-dried tomatoes
& bread crumbs

Rack of lamb

5 delicious baby lamb chops, pounded thinly, encrusted in parmigiano
cheese, with white wine, lemon & caper sauce

Surf & turf

Cold water lobster tail & filet mignon
with mustard sauce



Coffee & desserts, fruit



During dinner, white or red wine is served

Champagne is served at the end of the evening