

# NEW YEARS EVE

We welcome our customers to book in advance for our New Years Event at Sapore.

A deposit of \$100 is requested to secure the booking.

The payment can be done in person at our location at 8000 Highway 27 or online through our **Secure Payment Link**.

Please be aware that deposit **are not refundable** under any circumstances due to the importance of such event.



**The night will feature two different menus, please read the following description and find out how it works:**

- **5pm/6pm Early Dinner - Regular Menu (duration 2 hours).**

The Early Dinner reservations will be booked at 5pm or 6pm. Guests are only allowed a seating time of 2 hours. Parties of 7 or more people can be booked for the 5pm slot only due to time restrictions.

The menu is a selection of our most popular items divided into sections (as always: appetizers, salads, pastas, meat and fish) **No pizza will be available.**

- **9pm Late Dinner - Regular Menu**

Upon availability we will be booking a late dinner at 9pm offering our regular menu. The menu is a selection of our most popular items divided into sections (as always: appetizers, salads, pastas, meat and fish) **No pizza will be available.**

- **New Years Dinner - 4 Courses Set Menu**

We are happy to offer a 4 courses set menu for our New Years Dinner. Those who are reserving our set menu can book a table at anytime starting from 7pm. Guests are welcome to stay until midnight.

The **\$120** per person menu will feature a beautiful Antipasto composition and then a choice between two pastas followed by a choice between fish or meat and dessert.

Upon booking, please request a vegetarian options if needed.

## 4 Courses Set Menu

### Appetizers Trio

Calamari and Baby Shrimp Seafood Salad,  
Buffalo Mozzarella Caprese and Pastry Prosciutto Tarte  
Arugula and Parmesan cheese.

**Add Fried Calamari center table for only \$20 each order.**

### Second Course

Stuffed Gnocchi in a Rose Sauce **or**  
Linguine Pescatore, shrimp, scallops, calamari and mussels in a  
white wine and tomato sauce

### Main Course

16oz Veal Chop, grilled to perfection, served in a red wine dem  
**or**

Halibut ai Frutti di Mare, served in a light mussel, clams and  
shrimp broth

### Desserts

**\$120 Prices before tax.**

18% gratuity added to final and total bill. Alcohol on consumption. Pops, bottled water, espresso and drip coffee included. Lattes and Cappuccino **not** included.

#### Things to know:

Pizzas will not be served. Please be aware that gratuity will be added automatically to any bill. We do not split bills, but we can help with separate credit card payments if the amounts are even. We do not allow alcohol or desserts to be brought in and consumed. Only exceptions are birthday cakes to which we apply a \$3 per person fee. No dress code is requested. Kids menus available at \$50each.

