

## FEATURED CHAMPAGNE BY THE GLASS

BRUT "GRAND CUVÉE 163RD EDITION" KRUG NV	55
<i>The pinnacle of decadence and precision, reminiscent of buttered bicult, citrus tartlet, and amaretto.</i>	

## SOMMELIER'S SELECTION

CHARDONNAY 'BUSSIADOR" ALDO CONTERNO 2014	130
<i>From a top Barolo producer, this Chardonnay is rich and balanced with notes of ripe stone fruit and crushed rock.</i>	
DOLCETTO DOGLIANI SUPERIORE "BRICCO BOTTI" PECCHENINO 2015	70
<i>A serious and structured Dolcetto with juicy dark currants and a complex bouquet of herbs and citrus peel.</i>	
ETNA ROSSO "FEUDO DI MEZZO" GRACI 2015	130
<i>Grown on the slopes of an active volcano, this powerful wine exhibits notes of morello cherry, violet, and spice.</i>	
CABERNET SAUVIGNON ENFIELD WINE CO. 2014	155
<i>The cool climate of Fort Ross-Seaview produces an elegant Cabernet with blackberry, tobacco, and graphite.</i>	

## WINES BY THE GLASS

### SPARKLING

Prosecco Brut "Jeio" Bisol (Veneto) NV	14
Franciacorta Brut Rosé Mirabella (Lombardia) NV	22
Champagne Brut "Cuvée Prestige" Taittinger (Champagne, Fr.) NV	27

### WHITE

Pinot Grigio Villa Alpini (Friuli) 2017	17
Sancerre "Les Ponts Romains" Maison Foucher (Loire, Fr.) 2017	19
Gavi di Gavi La Mesma (Piemonte) 2017	15
Vermentino di Sardegna Mora e Memo (Sardegna) 2017	14
Fiano di Avellino Tenuta Ponte (Campania) 2016	16
Chardonnay "Altamarea" Sandhi (Santa Barbara, Ca.) 2014	20
Chardonnay "Les Noisetiers" Kistler (Sonoma Coast) 2015	35

### ROSÉ

Bardolino Chiaretto "Infinito" Santi (Veneto) 2017	15
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### RED

Nebbiolo "Botonero" Mamete Prevostini (Lombardia) 2016	16
Chianti Classico Terre di Montefili (Toscana) 2013	17
Pinot Noir "Altamarea" Evening Land (Eola-Amity Hills, Or.) 2016	22
Barbera d'Asti Guido Berta (Piemonte) 2016	14
Montepulciano d'Abruzzo "Ode" CantinArte (Abruzzo) 2015	18
Brunello di Montalcino Caparzo (Toscana) 2013	28
Amarone della Valpolicella Latium (Veneto) 2012	32
Cabernet Sauvignon "Valdisanti" Tolaini (Toscana) 2012	22
Barolo "Vigna Cappella Santo Stefano" Rocche dei Manzoni (Piemonte) 1997	35

# MERRY CHRISTMAS

85 dollar three-course menu { Appetizer | Pasta or Entrée | Dessert }

95 dollar four-course menu { Appetizer | Pasta | Entrée | Dessert }

## ANTIPASTI

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### ROMANA

baby romaine, endive, parmigiano  
black pepper-anchovy vinaigrette

### ZUPPA

lentil soup, squacquerone cheese  
rosemary croutons

### BOCCOCINI

tomato-braised chicken-eggplant meatballs  
mozzarella di bufala, basil

### POLIPO

octopus alla piastra, chickpea purée, capers  
preserved tomato, salami picante

## PRIMI PIATTI all pasta made in house

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### RICOTTA GNOCCHI

braised oxtail, soffritto, brussels sprout leaves

### FUSILLI

neapolitan pork shoulder ragù, pecorino fonduta

### SACCHETTI

mortadella & ricotta ravioli, parmesean brodo

### RISOTTO

acquerello rice, butternut squash purée  
squacquerone cheese, pumpkin seeds

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WHITE TRUFFLES 4 grams 70 | 8 grams 120

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## PIATTI PRINCIPALI

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### SALMON

pan seared salmon, creamy sunchokes, chichory  
chesnut gremolata

### BRANZINO

grilled sea bass, carrot purée  
marble potatoes, kalamata olives

### BRASATO

red wine braised short ribs, farrotto  
tuscan kale, gremolata

### POLLETTO

roasted chicken, beluga lentils  
chanterelle mushrooms, chicken jus

## DOLCI

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### CIOCCOLATO

chocolate ganache, hazlenut cocoa nib crumble  
vanilla gelato

### TIRAMISU

mascarpone mousse, lady finger  
espresso, amaretto

### PANNA COTTA

eggnog cream, ginger crumble, pear granita