

HAPPY NEW YEAR
PREFIXE MENU 80 PER PERSON
WINE PAIRING 45 PER PERSON
OMAGGIO

for the table

Terra Momo Bread, Spiced Olive Oil, Whipped Ricotta

ANTIPASTI

choice of

Burrata

Balsamic Macerated Figs, Prosciutto di Parma

Tuna Crudo

Blood Orange, Calabrian Chili, Red Onion Agrodolce

Beef Carpaccio

Arugula, Extra Virgin Olive Oil, Capers, Parmigiano

Crispy Eggplant & Artichokes

Andes Mountain Honey, Smoked Sea Salt, Rosemary

Polenta Pasticciata

Fennel Sausage, Mushroom, Tomato, Pecorino

Salumi e Formaggi for Two *\$3 supplement per person*

Chef Selected Imported & Local Cured Meats and Cheeses

PIATTI

choice of

Pappardelle

Braised Beef, Pork and Veal Ragu, Piave Vecchio

Paccheri

Wild Mushroom, Porcini, Truffle, Mascarpone

Heritage Pork Shoulder

Smoked Pancetta, Farrotto, Brussel Sprouts, Chianti Braise

Prime 16oz Bone-In NY Strip Steak *\$8 supplement per person*

Pee Wee Potato, Tuscan Kale, Whole Grain Mustard Jus

Seared Halibut

Quinoa Pilaf, Spinach, Tomato Confit, Arugula Pesto

Pasta-less Eggplant Lasagna

Roasted Eggplant, Garlic, Spinach, Pomodoro, Basil, Mozzarella

Branzino

Roasted Fennel, Whipped Cauliflower, Herbs, Agrumato Bergamot

DOLCI

choice of

Tiramisu

Lady Fingers, Espresso, Sabayon, Cocoa

Flourless Chocolate Torte

Ganache, Bourbon Caramel

Panna Cotta

Extra Virgin Olive Oil, Mint, Blood Orange Syrup

Lemon-Ginger Sorbetto

