

Happy New Year

Antipasti

Insalata di Barbabietole

apples, hazelnuts, pecorino tartufata di moliterno,
seasonal petite greens

Cicoria e Pera

grilled pear, endive, pecorino di fossa, trevisano,
basil, orange, hazelnut vinaigrette

Culatello di Zibello

burrata

Vitello Saltimboca

chilled sliced veal , prosciutto emulsion , sage

Carpaccio di Manzo

Double R Ranch NY Strip, black truffle vinaigrette,
aged piave, crispy parsnips, organic arugula

Carpaccio di Tonno

thinly pounded bluefin tuna, tomato confit, almond,
pickled shallot, mint, chili oil, lava salt

Polpo alla Luciana

braised octopus, taggiasca olives, capers,
potatoes and tomato

additional focaccia, whipped ricotta

Secondi

Candele

lobster arrabbiata

Scallops

Tangerine piccata sauce , salsify

Vitello alla Parmigiana

veal chop, D.O.P. San Marzano pomodoro,
pecorino, parmigiano, Agerola mozzarella

Anatra al Marsala

crescent duck breast, marsala zabaglione,
funghi misti

Triangoli

honeynut squash , black truffle butt , castle mango

Agnello

Chestnut polenta , broccoli di Ciccio , Chianti jus

Rossini

prime beef filet, foie gras, Robuchon style potatoes,
spinach, black truffle marsala jus

Chilean Sea Bass

caulilini, Brussels sprouts, sambuca brown butter

Contorni

GNOCCHI ROMANA

semolina custard, taleggio,
mushroom ragu

BROCCOLI RABE

garlic, agrodolce, red onion

Melanzane Fritte

Italian spiced fried eggplant, mozzarella fonduta

*20% Gratuity Will Be Applied To All Tables On New Year's Eve

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food borne illness, especially if you have certain medical conditions.