

# A NIGHT AT THE ROXBURY

## NYE MENU

### **Capesante e Caviale 28**

2 Pan roasted Diver Scallops over sunchoke puree, basil oil, topped with Caviar

### **Insalata di Aragosta 28**

Main Lobster, little gems, heirloom tomatoes, red onions, champagne grain mustard vinaigrette

### **Raviolini di Ossobuco 22**

Veal ossobuco mini ravioli over porcini sauce and white truffle

### **Cotechino e Lenticchie 18**

Cotechino sausage, over lentils and root vegetables

### **Fracosta Kobe 24**

6oz Kobe New York steak over smashed red potato, Brussels sprouts, topped with black truffle sauce

### **Agnello Scottadito 32**

3 Roasted Lamb chops, mashed potatoes, mushroom ragout

### **Carpaccio Polipo 21**

Octopus carpaccio, frisee, cucumbers, lime and jalapeno dressing

### **Gamberoni e Bottarga 32**

Roasted Prawns, Yukon gold potato cake, spicy rapini, shaved bottarga

### **Fritto Misto 26**

Calamari, shrimp, cauliflower, shishito peppers; spicy tomato, paprika mayo

### **Butterscotch Budino 10**

Sea salt caramel and vanilla custard, crispy persimmon

### **Bombolini alla crema 10**

Mini Italian donuts filled with pastry cream; Nutella sauce, caramel sauce, mix berries sauce

## Pizze

<b>Pizza Angelina</b>	21
<b>Pizza Margherita</b>	16
<b>Pizza Vegana</b>	17
<b>Pizza Diavola</b>	19
<b>Pizza Saporita</b>	19