

PRIX FIXE
\$98



WINE PAIRING
\$65

849 AVENUE OF THE AMERICAS — NEW YORK NY 10001 — TEL. 212-201-4065 — LAMICO.NYC

CHRISTMAS EVE



PARMESAN SFORMATO, prosciutto, green onion

antipasti *choice of*

YELLOWFIN TUNA CARPACCIO, haricots verts, baby beets, crème fraiche, osetra caviar

ITALIAN CHICORIES, honeycrisp apple, hazelnuts, moliterno truffle cheese, shaved black winter truffle

LOBSTER VELLUTATA, brandy, lobster tortellini

Lantieri Franciacorta Extra Brut NV

primi *choice of*

RISOTTO, black trumpets, hen-of-the-woods, garlic-sage brown butter

SAFFRON STRACCI, mussels, clams & rock shrimp "fra diavolo"

CAPPELLETTI, veal & prosciutto, ricotta, parmesan-burro fusso

(add shaved black winter truffle \$20)

Frecciarosa 'Margherita' Rosato 2016

secondi *choice of*

EMBER-ROASTED FILET MIGNON, creamed kale, roasted fingerlings, balsamic cipollini, barolo sugo

SOURDOUGH-CRUSTED EAST COAST HALIBUT, cioppino, saffron aioli

ROASTED LI DUCK BREAST, farro, red cabbage, quince mostardo

Punset Barbaresco 2008

dolci *choice of*

CLEMENTINE-AMARETTO CAKE, raspberries, almond milk gelato

MONTE BIANCA, chestnut cream, latte caldo

MILK CHOCOLATE BONET, hazelnut soil, salted caramel & fior di latte gelati

Vietti Moscato d'Asti

CHEF & OWNER LAURENT TOURONDEL
PASTRY CHEF XAVIER GOIZ

Consumption of raw or undercooked seafood may increase risk of foodborne illness