



New Year's Eve

\$159 PER PERSON + \$60 WINE PAIRINGS

Stuzzichino

TUNA SAKU

yellowfin tuna with olives, cucumber, tomato, anchovies, potato & hard boiled eggs

2.5oz **ST. MICHAEL-EPPAN** | **MONTIGGL** | **ALTO ADIGE** | **RIESLING** | 2020

Antipasti

CHOOSE ONE

BURRATA

heirloom & blistered cherry tomato medley, fresh basil, la panza extra virgin olive oil

2.5oz **LA VALENTINA** | **PECORINO COLLINE PESCARESI** | **ABRUZZO** | **PECORINO** | 2021

TUTTO MEATBALLS

tomato sauce, parmigiano, focaccia

2.5oz **GUADO AL MELO** | **BOMBABABÀ** | **TOSCANA** | **SYRAH/SANGIOVESE** | 2018

Pasta

CHOOSE ONE

MUSHROOM RISOTTO

arborio rice, wild mushrooms, shaved black winter truffles

2.5oz **KIR-YIANNI** | **RAMNISTA NAOUSSA** | **XINOMAVRO** | 2018

LOBSTER TAGLIATELLE

atlantic lobster, cream sauce, tomatoes

2.5oz **MIRABEL** | **OKANAGAN VALLEY** | **PINOT NOIR** | 2016

Main

CHOOSE ONE

SURF & TURF

filet mignon, garlic butter prawns, roast potatoes, asparagus

2.5oz **FERRATON** | **LA MATINIÈRE** | **CROZES-HERMITAGE** | **SYRAH** | 2020

EGGPLANT PARMIGIANA

layers of eggplant, tomato sauce, mozzarella cheese

2.5oz **TENUTA LE CALCINAIE** | **CHIANTI COLLI SENESI** | **SANGIOVESE** | 2021

SABLEFISH

broiled black cod, celeriac puree, balsamic glazed cippolini onions, roast potatoes, shaved black winter truffles

2.5oz **CANTINE SAN MARZANO** | **EDDA** | **BIANCO SALENTO** | **PUGLIA** | **CHARDONNAY DOMINANT** | 2021

Dessert

DESSERT TRIO

housemade desserts

2.5oz **MACULAN** | **TORCOLATO** | **BREGANZE** | **VESPOLINA** | **CORVINA DOMINANT** | 2013