Buon Capo d'Anno 2023

STUZZICHINO DELLO CHEF
Cotechino & Umbrian Lentils Italian Tradition for Good luck in the New Year!
Polenta Tart, Crème Fraiche, Caviar

FIRST COURSE - Select One
Slow Braised Baby Artichokes in Casserole, Extra Virgin Olive Oil, Garlic
Roasted Bell Pepper, Fresh Burrata, Balsamic, Extra Virgin Olive Oil
Chopped Salad, Cannellini Beans, Cucumber, Avocado, Pistachios, Parmigiano Reggiano
Red Beets, Mixed Greens, Fresh Burrata
Red Cow Parmigiano Reggiano in Scaglie, Date Marmalade
Fregola, Sardinian Toasted Pasta Salad, Bell Pepper, English Peas, Chives, Balsamic
Grilled Calamari Salad, Arugula, Fennel, Pomegranate Seeds
Tagliolini al Limone, Cream, Parmigiano Reggiano, Basil
Lobster Salad, Golden Apple, Pomegranate Seeds, Mixed Greens
Sauteed Scallops, Mushrooms, Aged Balsamico
Ahi Tuna Tartar Crostino, Pistachios, Arugula
Polipo Warm Octopus, Arugula, Cherry Tomatoes
Trofie alla Riviera Short Spirals, Shrimp, Cherry Tomatoes, Spinach
Crab Ravioli, Pink Tomato Sauce
Pizza Margherita, Burrata, Prosciutto di Parma
Cappelletti in Brodo di Cappone, Stuffed Pasta in Broth
Sautéed Foie Gras, Green Apple, Sunchoke Puree, Sunchoke Chips, Pomegranate Seeds
Bone Marrow, Zaffron Gnochetti, Asparagus, Aged Balsamic
Beef Carpaccio, Arugula, Shaved Parmigiano Reggiano

SECOND COURSE - Select One
Pumpkin Tortelli, Butter, Sage, Asparagus
Linguine Sea Urchin, Olive Oil, Chives
Veal Shank Agnolotti, Parmigiano Reggiano Sauce
Lasagna Verde “Omaggio Nonna Elvira”, Beef & Veal Ragu
Whole Branzino Roasted in Sea Salt with Aromatic Herbs, Sauteed Mixed Vegetables
Dover Sole Romagna Style, Breadcrumbs, Garlic, Parsley
Farm Raised Liberty Duck. Spinach, Aged Balsamic Vinegar
Ossobuco alla Milanese, Gremolata
Homemade Spaghetti Chitarra alla Norcina, Black Truffles, Sausage, Parmigiano Reggiano
Grilled Colorado Lamb Chops allo Scottadito, Arugula
Bryan Flannery Grilled New York Tagliata 12oz, Arugula, Shaved Parmigiano Reggiano

DOLCI - Select One
Affogato al Caffe____Chocolate Hazelnut Cake____Chocolate Budino___Cassata Italiana
Tiramisu____Apple Tart____Mixed Berries____Panna Cotta

WINE PAIRING | 3 Premium Glasses $55
Antinori Pian delle Vigne, Brunello di Montalcino, 2012, Toscana
Gaja Ca'Marcanda Vistamare, Vermentino Blend, Bolgheri 2015, Toscana
Ferrari Brut Rosé - Trento NV

SPECIAL CHAMPAGNE SELECTION $90
Krug Grand Cuvee - Champagne NV Half Bottle

MENU $125 PER PERSON | Exclusive of tax, beverage & gratuity.
Italian White Truffles may be added to any dish supplement $80.
* MENU SUBJECT TO CHANGE *