

New Year's Eve

\$80 PER PERSON / \$40 WINE PAIRING

ONE FOR THE TABLE

	FRITTO MISTO / gulf shrimp, calamari, lemon, caper berry, onion
	CAESAR / romaine, crouton, boquerone
🍷	BRUT PROSECCO / Brut Franciacorta, Ca del Bosco Cuvee Prestige Lombardy NV

TWO CHOOSE ONE DISH PER GUEST

1.	TAGLIATELLE / cacio e pepe, truffle
2.	RIGATONI / ala vodka, chili
3.	BLACK SPAGHETTI / gulf crab, calabrain, lemon
4.	AGNOLLOTTI LIMONE / ricotta, herbs, chili
5.	SPAGHETTI MEATBALL / tomato gravy, basil
🍷	WHITE / Fruilano, Venica, Collio 2020
	RED / Pinot Noir, Lingua Franca, Eola-Amity Hills 2019

THREE CHOOSE ONE DISH PER GUEST

1.	WOOD ROASTED HALIBUT / salsa verde, lemon
2.	MAINE LOBSTER SCAMPI / al forno, lemon (\$10 supplement)
3.	VEAL PARMESAN / tomato gravy, basil, chili
4.	CHICKEN MARSALA / crimini, thyme, butter sauce
5.	PRIME NY STRIP / brown butter, rosemary
🍷	WHITE / Chardonnay, Poe 'Ferrington Vineyard', Anderson Valley 2016
	RED / Cabernet Sauvignon/Sangiovese/Merlot, Le Grascete 'Il Carraio' Bolgheri 2018

FOUR CHOOSE ONE DISH PER GUEST

1.	CHOCOLATE TRUFFLE TORTA / tiramisu chantilly, espresso caramel
2.	ALMOND COCCONUT SEMOLINA CAKE / fresh citrus, toasted coconut, chantilly
3.	MANDARIN SORBET / prosecco
🍷	WHITE / Moscato D'Asti, GD Vajra, Piedmont 2020
	AMARO / House Blended



ADD BLACK TRUFFLE
SUPPLEMENT TO ANY
DISH — \$12