


# New Year's Eve

\$110 PER PERSON / \$45 WINE PAIRING

## ONE FOR THE TABLE

|   |  |
|---|--|
| 1.  | FRITTO MISTO / gulf shrimp, calamari, lemon, caper berry, onion            |
| 2.  | CAESAR TO SHARE / escarole, crouton, boquerones                            |
|  | 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, calabrian, lemon           |
| 4.  | SPINACH AGNOLOTTI / ricotta, herbs, chili               |
| 5.  | SPAGHETTI MEATBALL / tomato gravy, basil                |
|  | WHITE / Vermentino, Punta Crena, Liguria 2019           |
|   | RED / Pinot Noir, Salem wine Co., Eola Amily Hills 2018 |

## THREE CHOOSE ONE DISH PER GUEST

|   |   |
|---|---|
| 1.  | WOOD ROASTED HALIBUT / salsa verde, lemon                           |
| 2.  | MAINE LOBSTER SCAMPI / al forno, lemon (\$15 supplement)            |
| 3.  | VEAL PARMESAN / tomato gravy, basil, chili                          |
| 4.  | CHICKEN MARSALA / cremini, thyme, butter sauce                      |
| 5.  | PRIME NY STRIP / brown butter, rosemary                             |
|  | WHITE / Chardonnay, Sandhi, Santa Rita Hills 2019                   |
|   | RED / Cabernet Sauvignon/Cabernet Franc, Le Grascete, Bolgheri 2016 |

## 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, Vietti, Piedmont 2019                            |
|   | RED / Marsala Superiore Reserve, Cantine Florio 'Targa 1840' NV          |



ADD BLACK TRUFFLE  
SUPPLEMENT TO ANY  
DISH - \$15