



# New Year's Eve

\$115 PER PERSON / \$50 WINE PAIRING


## ONE FOR THE TABLE

1.	FRITTO MISTO / gulf shrimp, calamari, lemon, onion, pimento
2.	CAESAR TO SHARE / romaine, 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, duxelles
2.	RIGATONI / ala vodka, chili
3.	BLACK SPAGHETTI / gulf crab, calabrian, san marzano
4.	SPINACH AGNOLOTTI / spinach, pecorino, lemon
5.	SPAGHETTI MEATBALL / tomato gravy, basil
	WHITE / Vermentino, Terenzuola, Tuscany 2023
	RED / Pinot Noir, Sandhi, Santa Rita Hills 2022

## 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, Crowley, Willamette 2022
	RED / Cabernet Sauvignon, Le Grascete, Tuscany

## FOUR CHOOSE ONE DISH PER GUEST

1.	BASQUE CHEESECAKE / salted caramel sauce, spiced pear
2.	CHOCOLATE PUDDING CAKE / chocolate toffee, hazelnut crema
3.	STRAWBERRY SORBET / prosecco
	BUBBLES / Moscato D'Asti, Vietti, Piedmont 2022
	AMARO / Murrell's Row 'ENO' NV



ADD BLACK TRUFFLE  
SUPPLEMENT TO ANY  
DISH - \$20