

New Year's Eve

\$120 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 FRANCIACORTA / Ca'del Bosco 'Cuvée Prestige' Lombardy NV

TWO CHOOSE ONE DISH PER GUEST

1.	TAGLIATELLE / cacio e pepe, truffle, duxelles
2.	RIGATONI / alla vodka, chili
3.	BLACK SPAGHETTI / gulf crab, calabrian chile, san marzano
4.	SPINACH AGNOLOTTI / spinach, formaggio bianco lemon
5.	SPAGHETTI MEATBALL / tomato gravy, basil
	WHITE / Sauvignon Blanc, Patrica Green, Willamette Valley 2024
	RED / Pinot Nero, G.D Vajra, Piedmont 2023

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
5.	PRIME NY STRIP / brown butter, rosemary
	WHITE / Vermentino, Punta Crena 'Vigneto Isasco' Liguria 2024
	RED / Cabernet Sauvignon, Heitz 'Lot C-91', Napa Valley 2019

FOUR CHOOSE ONE DISH PER GUEST

1.	TORTA AL CIOCCOLATO / chantilly, evoo
2.	EVOO PUDDING CAKE / hot buttered rum, berry compote
3.	STRAWBERRY SORBET / prosecco
	PASSITO / Feudo Montoni, Sicily
	AMARO / Murrell's Row 'ENO' Avondale



ADD BLACK TRUFFLE
SUPPLEMENT TO ANY
DISH – \$35