New Year's Eve

$115 PER PERSON / $50 WINE PAIRING

ONE
FOR THE TABLE

1. BOCCONCINI / fior di latte, san marzano
2. CAESAR TO SHARE / romaine, crouton

BRUT FRANCIACORTA / Ca'del Bosco 'Cuvée Prestige' Lombardy NV

TWO
CHOOSE ONE DISH PER GUEST

1. SPAGHETTI LIMONE / basil, mayer
2. RIGATONI / alla vodka, chili
3. BLACK SPAGHETTI / gulf crab, calabrian chile, san marzano
4. AGNOLOTTI / winter potato, truffle
5. SPAGHETTI MEATBALL / tomato gravy, basil

WHITE / Vermentino, Punta Crena 'Vigneto Isasco' Liguria 2023

RED / Pinot Noir, Sandhi, Sta. Rita Hills 2022

ADD LOBSTER TALE SUPPLEMENT TO ANY DISH — $ MKT PRICE

THREE
CHOOSE ONE DISH PER GUEST

1. HALIBUT / salsa verde, satsuma
2. FLORIDA PRAWN SCAMPI / al forno, lemon ($15 supplement)
3. VEAL PARMESAN / tomato gravy, basil, chili
4. CHICKEN MARSALA / cremini, thyme
5. HOLIDAY ROAST / filet, jus

WHITE / Chardonnay, Crowley, Willamette Valley 2023

RED / Cabernet Sauvignon/Cabernet Franc, Le Grascete, Bolgheri 2021

FOUR
CHOOSE ONE DISH PER GUEST

1. MOUSSE AL CIOCCOLATO / chantilly, evoo
2. EVOO PUDDING CAKE / hot buttered rum, red berries
3. STRAWBERRY SORBET / prosecco

MOSCATO D'ASTI / Vietti, Piedmont 2022

AMARO / Murrell's Row 'ENO' Avondale

ADD BLACK TRUFFLE SUPPLEMENT TO ANY DISH — $20