



# NEW YEAR'S EVE 2025

*Felice Anno Nuovo*

## MENU - \$129

*plus applicable tax and gratuity*

select one from each: antipasti, primi, secondi and dolci  
add fresh truffle – market price

### ANTIPASTI

FIRST PLATES

Scallop Crudo, Pickled Vegetables, Orange Ginger Brodo, Red Sorrel

Roasted Brussels & Cippolini Onion Salad, Crispy Guanciale, Preserved Winter Truffle Oil, Green Apple, Pecorino Romano

Prosciutto Toscano, Burrata, Artichoke, Yellow Tomato Confit, Grilled Treviso, Balsamico

Lobster & Mascarpone Arancini, Chili Aioli, Squid Ink & Lemon Mayo

Winter Minestrone, Local Veggies & Squash Brodo, Prosciutto, Parmigiano, Ligurian Olive Oil

### PRIMI

PASTA

Spinach Tirangolli, Duck & Foie Gras Mousse, Grilled Apples, Thyme & Blackberry Butter

Raschera Ravioli, Chive Butter Sauce, Crispy Garlic

Butternut Squash Gnocchi, Anchovy Brown Butter, Crispy Sage, Shaved Parmigiano

Spaghetti Frutti di Mare, Clams, Mussels, Shrimp, Calamari, Lobster, Oregano, Calabrian Chili, Butter Sauce

Chestnut Tagliatelle, Braised Lamb Ragù, Fresno Chilies, Mint Oil

### SECONDI

PESCE E CARNE

Braised Beef Short Rib, Parsnip & Potato Purée, Caramelized Brussels, Lemon Gremolata

Pan Seared Scallops, Chantrelle Mushrooms, Roasted Parsnips, Marbled Prosecco Butter

Grilled Seabass, Caramelized Cauliflower, Cauliflower Puree, Caperberries, Olive Condimento

Grilled Rack of Lamb, Braised Swiss Chard with Raisins & Fresno Chilies, Garlic Puree, Roasted Fingerling Potatoes

Pan Roasted Squab, Celery Root Puree, Rainbow Carrots & Romanesque, Cognac Reduction

### DOLCI

SWEETS

Raspberry Champagne Tiramisu, Vanilla Sponge, St. Germaine Syrup, Raspberry Compote, Mascarpone Zabaglione Mousse

Lemon Torta Caprese, Flourless Lemon Torte, Crème Fraîche Whip, Amaretto Crumb, Lemon Sauce

Apple Strudel with Olive Oil Ice Cream