



NEW YEAR'S EVE MENU 2024

FOUR COURSES \$85 PER PERSON OR A LA CARTE~OPTIONAL WINE PAIRINGS \$30

CICCHETTI

FRIED COLOSSAL OLIVES WITH LIBERTY DUCK LEG CONFIT
PICKLED BUTTERNUT, RED ONION JAM, FRISEE, COCOA NIBS

12

BUTTERBEAN & ARUGULA CANNOLI

BABY BEETS, PEA SPROUTS, SABA, CANDIED WALNUTS,
PAESANO EXTRA VIRGIN OLIVE OIL

12

SHRIMP & SPICED CHICKPEA FRITTERS

HORSERADISH CREMA, SUMAC, GREENS, TROUT ROE

12

NV PROSECCO BRUT FAGHER, LE COLTURE, VALDOBBIADENE

PRIMI

BUTTERNUT SQUASH MEZZALUNA

BROWNED BUTTER, ROASTED BUTTERNUT, SOFFRITTO, FRIED SAGE, SHAVED GRANA PADANO

20

2022 GAVI DI GAVI GRIFO DEL QUARTARO, ENRICO SERAFINO, PIEMONTE

MIZUNA & FARRO VERDE

POMEGRANATE, PEARS, SHAVED FENNEL, MINT, CITRUS DRESSING, GRANA PADANO

18

2022 GRILLO, MASSERIA DEL FEUDO, SICILIA

PORK RILETTES

FOCACCIA CROSTINI, GRILLED APPLE, PICKLED RED ONION, FRISEE,
GRAIN MUSTARD, PEACH MOSTARDA

20

2022 BARBERA D'ALBA, CASCINA ALBERTA, PIEMONTE

SECONDI

PORCINI RISOTTO & DELICATA SQUASH

WILD MUSHROOMS, CIPOLLINI, KALE SPROUTS, TRUFFLE FONDUE, WINTER SQUASH

36

2022 UNLITRO(ALICANTE NERO, CARIGNAN, MOURVEDRE), AMPELIA, MAREMMA, TOSCANA

SMOKED HEIRLOOM TOMATO SEAFOOD BRODETTO

DUNGENESS CRAB, SHRIMP, CLAMS, MUSSELS, PICKLED RED ONION,
FREGOLA, BASIL, OREGANO

42

2021 ANSONICA, CATALDO CALABRETTA, CALABRIA

RED WINE BRAISED SHORT RIBS

ROASTED SHALLOTS, CHARD STEM GRATIN, CELERY ROOT-POTATO PUREE
RED WINE SAUCE, FRIED SUNCHOKES

40

2023 FRANCO] (70% CAB FRANCO/30% CESANESE D'AFFILE), DAMIANO CIOLLI, LAZIO

SEARED CHERMOULA AHI TUNA

ZAALOUK EGGPLANT, POTATOES, OLIVES, CARAMELIZED ONIONS, MIZUNA,
PINE NUTS, ARGAN OIL

40

2021 VERMENTINO UN'ANNO DOPO, QUARTOMORO DI SARDEGNA DI PIERO CELLA, SARDEGNA

BRAISED LAMB SHANK

COUS COUS, CARAMELIZED ONIONS, SPICED CHICKPEAS, DELICATA,
TOASTED ALMONDS, MEDJOL DATES, JUS

38

2022 VACQUERAYS, VIGNOLE EDMOND LATOUR, RHONE VALLEY, FRANCE

DOLCINI

CHOCOLATE ROSEMARY BREAD PUDDING

BLACKBERRIES, SAGE CUSTARD, CHOCOLATE SAUCE

14

HONEY PINE NUT TART,

PISTACHIO GELATO, CARAMEL SAUCE, RED WINE SYRUP

14

PERSIMMON PANNA COTTA

BLOOD ORANGE CURD, POMEGRANATE, COCONUT COOKIE, MICRO MINT

14

DUE TO LIMITED TABLES WE HAVE A 2 HOUR DINING LIMIT

ALL ITEMS AVAILABLE FOR CARRY OUT-MC, VISA, AMEX AND CASH GLADLY ACCEPTED
18% GRATUITY ADDED TO PARTIES OF 6 OR MORE