

# NYE PRIX FIXE MENU

\$120

*Includes house-made limoncello & 15% off bottle of wine of your choice*

Choose one from each course

## Antipasti

### **Burrata Mediterranea**

Burrata mozzarella, roasted bell pepper, aged balsamic, oregano, evoo, pinsa romana

### **Cavoletti Ortolani**

Brussels sprouts, butternut squash, almonds, chickpeas, truffle honey, parmigiano, straciatella

### **Suppli ai Funghi e Tartufo**

Crispy fried rice balls infused with mushrooms and truffle, filled with mozzarella, in saffron cream sauce, fresh-shaved black truffle

### **Capesante**

Pan-seared scallops, black Venere rice, red bell pepper sauce, trout roe caviar  
*(or any salad from our main menu)*

## Entrees

### **Ravioli Amalfitana**

Crab and lobster filled ravioli, Maine lobster meat, Amalfitana sauce

### **Rigatoni al Nero**

Rigatoni pasta, parmesan truffle sauce, seasonal mushrooms, fresh-shaved black truffle

### **Gnocchi con Brasato di Manzo**

Potato gnocchi, parmesan truffle sauce, beef short ribs, stracotto sauce

### **Branzino Cileno**

Chilean seabass, seasonal vegetables, lemon caper sauce

### **Vulcano**

Braised and slow-cooked Sakura pork shank, mashed potatoes, stracotto sauce

### **Tagliata di Manzo**

NY strip steak, roasted potatoes, parmesan, arugula, balsamic

*\*add 2g black truffle - \$20*

*\*add 2g white truffle - \$40*

## Dolci

### **Panna Cotta**

Vanilla-infused Italian custard, mango coulis topping

### **Tiramisu**

Espresso-soaked ladyfinger biscotti, mascarpone, cocoa powder

### **Semifreddo**

Choice of almond or hazelnut semifreddo