

New Year's Eve

12.31.2017

\$85 Per Person

Primi Antipasti, choice of:

INSALATA

PUNTARELLE AND BLOOD ORANGE SALAD,
LEMON VINAIGRETTE, SHAVED PARMIGIANO

ZUPPA DI CECI

CHICKPEA SOUP, MICRO GREENS,
LEMON INFUSED OLIVE OIL

Secondi Antipasti, choice of:

BURRATA

BURRATA, MARINATED HEIRLOOM
CHERRY TOMATOES, BASIL-HONEY PURÉE,
FIG VINEGAR

CARPACCIO DI BRONZINO

BRONZINO CRUDO, CAPERS, ARUGULA,
BLACK OLIVES

Primi Piatti, choice of:

MEZZE LUNE

PECORINO, RICOTTA, AND PEAR STUFFED
MEZZE LUNE, TALEGGIO SAUCE, PISTACHIO

RISOTTO

SEARED SCALLOPS
OVER PORCINI RISOTTO

MEZZI RIGATONI AL RAGÚ

PUNTARELLE RIGATONI,
TUSCAN BEEF RAGÚ

Secondi Piatti, choice of:

FILETTO ALL' ACETO BALSAMICO

HAND-CARVED FILET MIGNON
COOKED IN A BALSAMIC REDUCTION SAUCE

FILETTO AL MIRTILLO

HAND-CARVED FILET MIGNON
COOKED IN A BLUEBERRY REDUCTION SAUCE

POLLO FARCITO

BLACK TRUFFLE PECORINO CHEESE AND HERBS
STUFFED AIRLINE CHICKEN BREAST OVER
ARTISAN LETTUCE

PESCE DEL GIORNO

CATCH OF THE DAY

BISTECCA ALLA FIORENTINA

48OZ PORTERHOUSE STEAK, GARLIC, ROSEMARY
(\$50 SUPPLEMENT FOR 2 GUEST)

Dolci, choice of:

TIRAMISU

ESPRESSO SOAKED LADY FINGERS,
WHIPPED MASCARPONE, COCOA POWDER

TRONCHETTO AL CIOCCOLATO

CHOCOLATE ROLLED CAKE,
MASCARPONE CREAM, CHOCOLATE ICING