

HAPPY NEW YEAR!

Prix Fixe

\$80 per person | Three Courses

Apribocca

caviar, blini, crème fraiche

FIRST COURSE

choose one

lobster bisque, brandy, crème fraiche, chives

roasted baby carrots, spiced yogurt, pistachio, watercress, calabrian chili

grilled octopus, gigante beans, cherry tomato, paprika, black garlic vinaigrette

winter chicories, citrus, pomegranate, ricotta salata

SECOND COURSE

choose one

house made gnocchi, porcini, black truffle cream

risotto, lamb scotta dita, goat cheese, herbs

lasagna verde, mushroom ragu, bechamel

sablefish, fregola, grilled escarole, Castelvetro olives, preserved lemon

14 oz prime rib of beef, cacio e pepe popover, creamed spinach, jus

THIRD

choose one

warm apple bread pudding, vanilla gelato, candied pecan, caramel sauce

key lime pie, strawberries, whipped cream

polenta cake, clementine, crème fraiche

\$80 per person exclusive of beverage, tax and gratuity

A LA CARTE MENU

APPETIZERS

- chunks of parmesan cheese, marinated olives, aged balsamic 14
- lobster bisque, brandy, crème fraiche, chives 19
- grass fed beef meatballs, tomato sauce, parmesan polenta 19
- crispy squid, herb-cornichon aioli, spicy arrabbiata sauce 21
- roasted baby carrots, spiced yogurt, pistachio crumble, watercress, calabrian chili 20
- grilled octopus, gigante beans, cherry tomato, paprika, black garlic vinaigrette 24
- eggplant parmigiana, tomato sauce, mozzarella, basil 19

SALADS

- baby greens, sherry shallot vinaigrette 16
- black kale, tuscan pecorino, parmesan, currants, pine nuts, lemon olive oil 18
- caesar BLT, romaine, bacon, olives, tomato, parmesan, croutons 19
- winter chicories, citrus, pomegranate, ricotta salata 21

PIZZA

- crispy flatbread style, 12.5" x 9" / gluten free available +4*
- margherita: tomato, mozzarella, basil, oregano 19
- caprina: fig-rosemary jam, goat cheese, mozzarella, pear, arugula, truffle oil 21
- panuozzo: spicy sausage, tomato, mozzarella 21
- bianca: robiolina, mozzarella, parmesan, red onion, pistachio, crispy rosemary 21

PASTA + RISOTTO

gluten free available +3

penne puttanesca, olives, capers, tomato, basil 27

rigatoni, sausage, peas, tomato, touch of cream 28

gnocchi, porcini black truffle cream 29

risotto, lamb scotta-dita, goat cheese, herbs 42

lasagna verde, mushroom ragu, bechamel 32

MAIN DISHES

slow baked salmon, polenta di riso, trevisano radicchio, saba 40

sablefish, fregola, grilled escarole, castelvetrano olives, preserved lemon 46

14 oz prime rib of beef, cacio e pepe popover, creamed spinach, jus 48

classic chicken parm, linguine, tomato, basil 38

roasted caraflex cabbage, alubia white beans, smoked red pepper puree, black garlic agrodolce 21

SIDES

delicata squash, sesame butter, pomegranate molasses, toasted sesame seeds 12

rosemary fries, herb-cornichon aioli 11

broccoli rabe, chili jam 12

parmesan polenta 12