



NEW YEARS EVE MENU

Italians celebrate New Year's Eve, known as Capodanno, with a big feast all about abundance. The dishes served are symbolic of wishes for the new year and should always be complimented with prosecco!

APERITIVO

CROSTINI gfo

Aged cashew truffle cheese, roasted grapes, toasted pistachio crumble, bee free honey, micro greens

In Italy the tradition of eating grapes on NYE is believed to bring good luck and wealth for the coming year.

Suggested pairing: Prosecco Superiore Valdobbiadene DOCG Brut

ZUPPA O INSLATATA

Choice of

TORTELLINI EN BRODO

House-made ricotta tortellini, baby spinach, parmigiano

or

INSALATA DI FORTUNA gf

Black lentils, baby spinach, dates, maple walnut dressing, candied spiced pecans

Lentils symbolize wealth and are believed to bring prosperity in the new year.

Suggested pairing: Carricante IGT

ENTRÉE

Choice of

RAVIOLI AL TARTUFO

House-made artichoke and ricotta ravioli, truffle cream sauce, fermented black garlic, shaved parmigiano, toasted pignoli, micro basil

Suggested pairing: Nebbiolo D'Alba Superiore DOC

or

SPAGHETTI ALLA VONGOLE gf

Gluten free spaghetti, garlic white wine sauce, chili flake, mushroom clams, gf pangrattato, parsley

Suggested pairing: Greco Bianco

DOLCI

Choice of

PEANUT BUTTER TORTA gf

Peanut butter mousse, dark chocolate peanut glacé, chocolate sable cookie, flaky sea salt

or

CARAMEL BANANA TIRAMISU gf

Vanilla bean mascarpone, espresso, dark rum, brûléed banana, salted caramel, cocoa

By Chef Tara Punzone

4 course menu per person 85

Suggested Wine Pairing 45