



NEW YEAR'S EVE 2024

A LA CARTE MENU

ANTIPASTI

INSALATA DI PERA

Gorgonzola Vinaigrette, Pickled Celery,
Compressed Pear, Walnuts And Chive Oil

24

CARPACCIO DI MANZO

Truffle Vinaigrette, Pickled Pearl Onions,
Arugula Cress, Truffle Pecorino, Wagyu Croutons
And Winter Truffles

28

HAMACHI ALL'ARANCIA

Yuzu Citrus Dressing, Extra Virgin
Olive Oil, Pickled Anaheim Chili,
Pickled Fennel, Basil Oil

29

PASTA

RIGATONI ALLA VODKA

Pomodoro, Calabrian Chili, Pickled Garlic,
Confit Onions, Vodka And Parmigiano Reggiano

29

GNOCCHI CACIO E PEPE

Telicherry Peppercorns, Parmigiano
Reggiano, Pecorino Romano, Pangrattato

30

SECONDI

COSTOLETTE BRASATE

Short Rib, Potato Puree, Roasted Wild
Mushrooms, Veal Demi, Arugula Cress,
Garlic Chips

64

DENTICE

Red Snapper, Rosti Potato, Cannellini Bean Puree,
Burro Blanco, Pickled Fennel, Gremolata

66

MELANZANE ALLA PARMIGIANA

Eggplant Parmigiana, Bechamel,
Chantrel Mushrooms, Trumpet
Mushrooms, Winter Truffle

45

QUAGLIA

Pan Seared Quail, Peperonata, Salmoriglio
Salsa, Cipollini Agro Dolce, Potato Puree,
Roasted Turnips, Chicken Brodo

49

CONTORNI

PATATE PRESSATE

Crisp Yukon Potato, Bomba Aioli, Chili, Lemon

15

FUNGHI GRIGLIATI

Grilled Oyster Mushrooms,
Salsa Verde, Lemon, Pangrattato

19

DOLCE

TORTA CIOCCOLATA ALLA CILIEGIA

Tonka Bean White Chocolate Ganache,
Cherry Namelaka, Morrello Cherry Liqueur

17

TIRAMISU

Mascarpone, Espresso, Savoiardi, Chocolate

16

SUPPLEMENTO

SEAFOOD TOWER

For 2 130 | Add Lobster 35
For 4 250 | Add Lobster 70

IMPERIAL CAVIAR

330

BELUGA CAVIAR

495

LOBSTER TAIL

120

SHRIMP COCKTAIL

36

KING CRAB LEGS

MP