



# NEW YEAR'S EVE 2024

## PRIX-FIXE MENU

\$160 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

### AMUSE BOUCHE

Bread Service With Extra Virgin Olive Oil,  
Parmesan Cheese & Giardiniera

#### ANTIPASTI

(Choice of)

##### INSALATA DI PERA

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

##### HAMACHI ALL'ARANCIA

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

##### CARPACCIO DI MANZO

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

#### PASTA

(Choice of)

##### RIGATONI ALLA VODKA

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

##### GNOCCHI CACIO E PEPE

Telicherry Peppercorns, Parmigiano  
Reggiano, Pecorino Romano, Pangrattato

#### SECONDI

(Choice of)

##### COSTOLETTE BRASATE

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

##### MELANZANE ALLA PARMIGIANA

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

##### DENTICE ROSSO

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

##### QUAGLIA

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

#### CONTORNI

(Family Style)

##### PATATE PRESSATE

Crisp Yukon Potato, Bomba Aioli, Chili, Lemon  
15

##### FUNGHI GRIGLIATI

Grilled Oyster Mushrooms,  
Salsa Verde, Lemon, Pangrattato  
19

#### DOLCE

(Choice of)

##### TORTA CIOCCOLATA ALLA CILIEGIA

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

##### TIRAMISU

Mascarpone, Espresso, Savoiardi, Chocolate

#### SUPPLEMENTO

##### SEAFOOD TOWER

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

##### LOBSTER TAIL

120

##### IMPERIAL CAVIAR

330

##### SHRIMP COCKTAIL

36

##### BELUGA CAVIAR

495

##### KING CRAB LEGS

MP