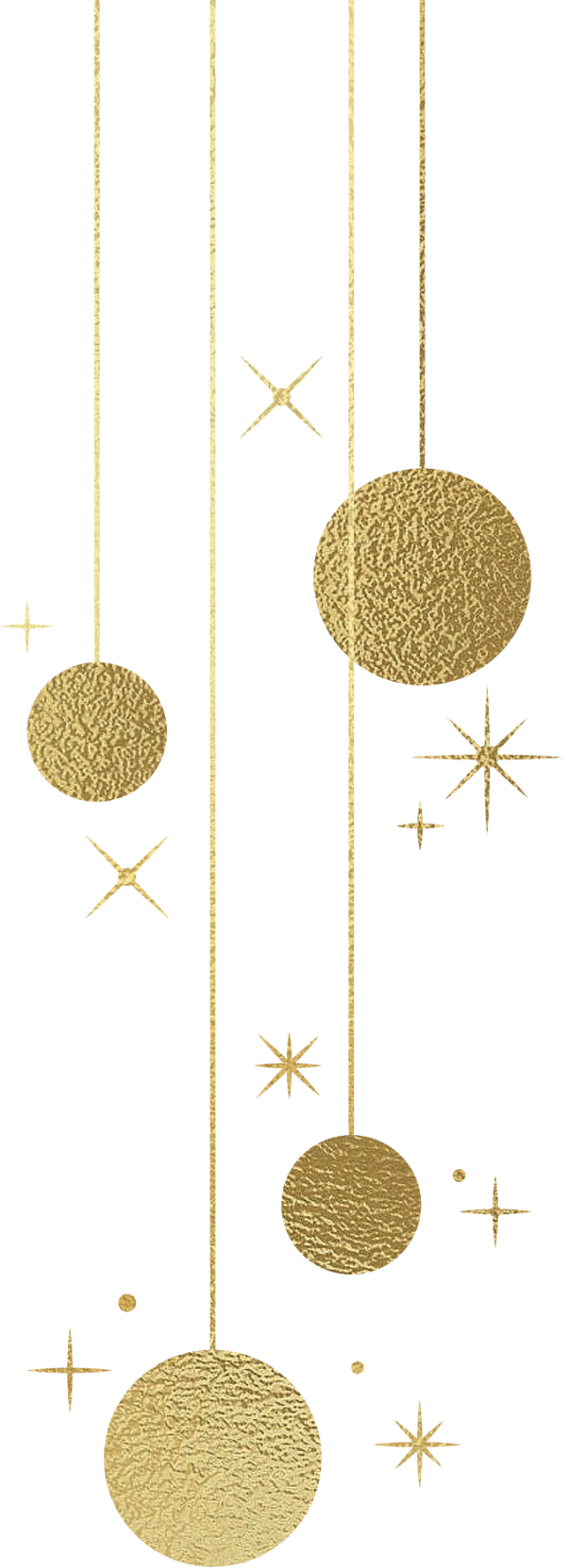




NEW YEAR'S MENU

CHEF CANAPES & COMPLIMENTARY PROSECCO

Tris di Crudi

Tuna, Wahoo e Marinated Salmon, Ponzu Sauce,
Mango Jelly, Green Sprouts

or

Tartare di Manzo

Beef Tartare, Parmigiano Chips & Quail Egg Yolk

or

Risotto allo Zafferano

Saffron Risotto, Beetroot, Pecorino Sauce, Crispy Parma Ham

Zuppa di Lenticchie e Crostone di Pane Arrostito

Traditional Lentil Soup, Roasted Garlic Bread

or

Insalata Rucola, Raddiccio e Melograno

Radicchio, Toasted Walnut & Pomegranate Salad
tossed with Balsamic Vinaigrette

Costolette d'Agnello alla Milanese \$135

Lamb Chop Milanese Style with Mixed Grilled Veggies

or

Branzino Arrocolato \$140

Branzino Roll, Peas & Pumpkin Sauce,
White & Green Asparagus

or

Cappellaccio Gourmet \$130

Cappellaccio filled with Blue Cheese & Cotechino
in a light Lentil Sauce

or

Grilled Iberico Pork Chop \$145

served with Arugula Salad & Fresh Lemon

Torta Cappuccino

Cappuccino Cake, Coffee Mousse & Chocolate/Vanilla Flavour

Piccola Pasticceria

Small Platter of Chef's Choices:
Mini Pastry and Bonbon

Wine Pairing Menu

Appetizer

Pinot Bianco Berg or Nebbiolo Albino Rocca 2023

Second Course

Pinot Bianco Berg

Main Course

Dolcetto D'Alba

Dessert Course

Passito di Pantelleria

\$50 per person

service charge will be applied