

# Little Nonna's

## New Year's Eve

\$75 per person / 4 courses

### FROM THE CHEFS'

#### whipped ricotta

roasted beets, toasted sesame butter, vin cotto, rosemary foccacia

### FIRST COURSE

choose one

#### truffled steak tartar

capers, smoked garlic aioli, sea salt potato chips, arugula, parmesan

#### wild mushroom crostone

blu di bufala, roasted garlic, thyme

#### shaved brussel sprout & speck salad \*

farro, honeycrisp apple, fiore sardo, olive oil bread crumb, toasted hazelnuts

#### nonna's B+V+P meatballs

talleggio polenta, 4 hour pork & san marzano tomato gravy, parmesan

### SECOND COURSE

choose one

#### seared filet & marrow

roasted bone marrow, crispy fingerling potatoes, grilled broccolini, marsala mushroom sauce

#### seared black bass oreganata

seared romanesco, turnips, fregola, pickled raisin, caper-lemon sauce, oregano bread crumbs

#### veal parmesan

san marzano gravy, burrata, anchovy-caper spaghetti, shaved winter vegetables

#### lobster spaghetti alla vodka

sauteed garlic greens, fermented fresno chile, "crab spice butter" basted lobster

#### grilled romanesco "steak" (v) (vg)

wild mushroom farro, pickled raisin, caper-lemon sauce, oregano bread crumbs

#### heirloom squash agnolotti (v)

sage brown butter, butternut squash, toasted almonds, parmesan, aged balsamic

### DESSERT

choose one

#### pistachio cannoli

ricotta, dark chocolate, toasted pistachio

#### salted caramel cheesecake

dark chocolate crust, warm caramel, petite malted chocolate pearls

#### nonna's tiramisu

espresso soaked lady fingers, mascarpone, kahlua

(v) vegetarian \*may be made vegetarian (vg) may be made vegan