



New Year's Eve

\$75 per person / 4 courses

FIRST COURSE

for the table to share

burrata from Puglia (v)

taggiasca olive, roasted garlic, oven dried tomatoes,
sea salt, extra virgin olive oil, vin cotto, grilled italian country bread

SECOND COURSE

choose one

truffled steak tartar

smoked garlic aioli, micro mustard greens, sea salt potato chips

shaved artichoke salad (v) *

young pecorino, arugula, celery root, lemon, extra virgin olive oil,

nonna's B+V+P meatballs

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

grilled octopus

rosemary white beans, soppessata, smoked garlic aioli, charred radicchio

THIRD COURSE

choose one

seared filet & marrow

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

grilled swordfish oreganata

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

red wine braised veal osso bucco

parsnip orzotto, castelvetrano olive-orange gremolata,

parsnip ravioli (v)

sage brown butter, chanterelles, toasted hazelnuts, shaved gorgonzola

paccheri e ragu

paccheri pasta, 4 hour pork ragu, bone marrow-foie sausage, basil, greens, parmesan

cauliflower piccata (v) *

cauliflower "steak", artichoke farro, caper-lemon white wine sauce, oregano bread crumbs

DESSERT

choose one

pistachio cannoli ricotta, dark chocolate, toasted pistachio

caramelized apple almond cake brown butter, almond-pignoli crumble, vanilla ice cream

nonna's tiramisu espresso soaked lady fingers, mascarpone, kahlua

(v) vegetarian (*) may be made vegan upon request