

NYE 2025

FROM THE CHEFS

for the Table to Share

Stracciatella + Olives

hand pulled burrata, olive oil, sea salt, italian market olives, grilled country bread

Beef Carpaccio

garlic aioli, capers, parmesan, crispy potato chips, fresh horseradish, mushroom conserv

FIRST COURSE

for the Table to Share

Charred Broccolini ()*

tonnato, pickled fresno chile, parmesan, olive oil bread crumbs

Winter Lettuces (v)

orange, roasted beets, date + burnt honey dressing, toasted hazelnuts

SECOND COURSE

each person chooses one

Uncle Tommy's Porchetta

garlic-fennel rubbed pork roast, gigante beans, local greens, saba

Lobster + Crab Spaghetti

backyard spiced butter poached lobster, crab gravy, calabrian chile, sicilian oregano

Braised Shortrib "Bracirole"

tomato + oregano braised shortrib, soppressata + caciocavallo, garlic bread crumbs
served with a side of pasta + red sauce

Seared Cauliflower Piccata (v)

gigante beans, local greens, lemon-caper-raisin sauce

DESSERT

each person chooses one

Hazelnut Cannoli

gianduja ricotta, chocolate ganache, caramelized cacao nibs

Tiramisu

espresso dipped lady fingers, whipped mascarpone, dark chocolate cookie crumble

(v) vegetarian / (*) can be made vegetarian

\$65 PER PERSON

little
Nonna's