

NEW YEAR'S EVE

4-COURSE PRE-FIXE | \$165 PER PERSON

WINE PAIRING ADDITIONAL \$100 PP

LET THE CELEBRATION BEGIN

24 MONTH GALLONI PROSCIUTTO*
Gnocco Fritto, Stracciatella, Ossetra Caviar +24 ea

SEAFOOD PLATTER*
Chef's Daily Selection of Grilled,
Chilled & Raw Seafood +160

ANTIPASTI / APPETIZERS

choice of

SHRIMP COCKTAIL*
Purgatorio Vermouth, Basil

1/2 DOZEN OYSTERS*
Mignonette, Cocktail Sauce, Lemon

FLUKE*
Olive, Blood Orange, Pistachio

BAKED CLAMS NDUJA
Lemon Herb Breadcrumbs

RICOTTA MEATBALL
Grilled Ciabatta, Pepperonata
Beef, Pork, Veal

CHARRED OCTOPUS
Gigante Beans, Limoncello, Radish

TUSCAN BEEF CARPACCIO*
Mushroom, Capers, Shallot 32

BREZZA "CAESAR"
Parmigiano Reggiano, Garlic Croutons
Anchovy Vinaigrette

JUMBO PRAWN SCAMPI*
"Alla Puntenesca"

PRIMI/PASTA

choice of

SQUASH AGNOLOTTI
Trumpet Mushroom, Walnut, Brown Butter

LOBSTER FRA DIAVOLO
Chili Thread, Espelette, Tajarin +89

CAPPELLACCI "OREGANATA"
Cauliflower, Spinach, Garlic, Capers

BEEF CHEEK RAVIOLI
Parmigiano, European Butter, Aceto

WHITE TRUFFLE TAJARIN
European Butter, Parmigiano Reggiano +80

RIGATONI ALLA GRAPPA
Calabrian Chili

SECONDI/ENTREE

choice of

WHOLE BRANZINO*
Eggplant Caponata

SKUNA BAY SALMON DI ZUCCA*
Delicata Squash, Pomegranate, Almond 52

PAN SEARED SCALLOPS*
Roveja Peas, Pork Frizzerati

VEAL PARMESAN
Pomodoro, Mozzarella, Basil

LASAGNA ROTOLO
Ricotta, Pomodoro Passata, Herbs

BRAISED SHORT RIB
Horseradish Gnudi, Gremolata

FILET MIGNON*
Mascarpone Potato, Guanciale, Egg

HERITAGE PORK T-BONE*
Arugula, Red Pepper Mostarda

BONE-IN NY STRIP*
Turnip Gratin, Scamorza +15

END OF YEAR INDULGENCES

ADD 1/2 LOBSTER TAIL
65 each

ADD GRILLED SHRIMP
3 ea 24

ALBA WHITE TRUFFLE
28 per gram

CHOICE OF DESSERT

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.
20% Gratuity will be added to all parties of 6 or more.

BEVERAGES / BEVANDE

COCKTAILS

SUCCOSA SPRITZ

Dharma Gin, Chinola Passion Fruit Liqueur, Lime
Passion Fruit, Ginger Ale, Prosecco 20

SANGUINELLO

Skyy Blood Orange Vodka, Bols Mango Liqueur
Grand Mariner, Blood Orange, Lemon 20

BREZZACELLO

Ciroc Limonata Vodka, Caravella Limoncello, Lillet Blanc
Chateau Aloe Vera Liqueur, Lemon, Mint 22

STRAIGHTENED ARROW

Flecha Azul Reposado, Supasawa, Raspberry Puree,
Rosemary, Ginger, Lime 23

VENTOSA

Codigo 1530 Reposado Tequila, Apple Cider, Lemon
Rosemary, Vecchio Amaro del Capo 20

NOIR

Hardys VSOP, Grand Marnier, Lazzaroni Amaretto, Marie
Brizard Blackberry Liqueur, Vanilla, Blackberry Angostura
Bitters 24

MEZCAL NEGRONI

Lobos 1707 Artesanal Mezcal, Campari, Carpano Antica 20

BOULEVARDIER

Buffalo Trace Bourbon, Campari, Carpano Antica 20

BARREL-AGED NEGRONI

Four Pillars Navy Strength Gin, Bols Genever
Carpano Antica, Meletti Bitters 25

QUINTESSENTIAL (BARREL-AGED)

Knob Creek Bourbon, Amaro Nonino, Giffard Abricot,
Marolo Chamomile Grappa 25

GARNET

Frey Ranch "Brezza" Barrell Select, Amaro Importante,
Cardenal Mendoza Angelus, Select Aperitivo
Cream Sherry 35

OAKHEART

Woody Creek Rye & Papas Pilar Dark Rum infused with
Cinnamon, Maple, and Pecan, Angostura Bitters
Vanilla Cold Foam 20

VELVET ROPE

"we have a special need to feel that we belong"

Hardys VSOP, Meletti, Foro Amaro, Strawberry, Lemon, Ginger 20

N/A COCKTAILS

SATURN

Lyre's American Malt, Lemon
Ginger 14

N/A GRONI

Lyre's Dry London Spirit
Lyre's Italian Orange, Blood Orange
Lyre's Aperitif Rosso 16

ARANCIA SPRITZ

Lyre's Italian Orange, Orange
Lyre's N/A Sparkling Wine, Vanilla 18

WINES BY THE GLASS

Sparkling

BISOL "JEIO" PROSECCO

Veneto NV 18

FERRARI BRUT

Trento NV 20

GH MUMM "GRAND CORDON" BRUT

Champagne NV 28

MEDICI ERMETE "CONCERTO REGGIANO" LAMBRUSCO

Emilia-Romagna 2022 18

I VINGNAIOLI DI S.STEFANO MOSCATO D'ASTI

Piedmont 2023 18

Rosé

TORMARESCA "CALAFURIA"

Salento, Puglia 2022 18

White

JERMANN PINOT GRIGIO

Friuli 2023 20

FEUDI DI SAN GREGORIO FALANGHINA

Campania 2021 18

CANTINA DI LAVIS SAUVIGNON BLANC

Veneto 2022 22

CORDERO DI MONTEZEMOLO ARNEIS

Langhe, Piedmont 2023 17

BUCCI VERDICCHIO DEI CASTELLI DI JESI

Marche 2022 19

MONSANTO "FABRIZIO BIANCHI" CHARDONNAY

Tuscany 2021 23

POST & BEAM FROM FAR NIENTE CHARDONNAY

Carneros 2022 28

Red

LA SCOLCA PINOT NERO

Piedmont 2019 25

CALCANEUS "NIREDDU"

Etna, Sicily 2021 20

BORGOGNO FREISA

Piedmont 2020 20

CONTUCCI VINO NOBILE DI MONTEPULCIANO

Tuscany 2018 21

PODERE SAPAIO "VOLPOLO"

Tuscany 2022 25

CLOS DU VAL CABERNET SAUVIGNON

Napa Valley 2021 30

Sommelier Selection

GREG LINN LANGHE NEBBIOLO
Piedmont 2022 30

BERTANI "VALPANTENA"
AMARONE DELLA VALPOLICELLA
Veneto 2020 50

IL POGGIONE
BRUNELLO DI MONTALCINO
Tuscany 2018 40

MOUNT VEEDER WINERY
CABERNET SAUVIGNON
Napa Valley 2021 45

BOTTLED BEER

BIG NOISE
Pale Lager 13

PERONI NASTRO AZZURO
Pale Lager 12

BIRRA MORETTI
Pale Lager 14

MENABREA BIONDA
Blonde Lager 15

MENABREA AMBRATA
Amber Lager 16

DOGFISH HEAD
"90 MINUTE"
IPA 13

HOP VALLEY
"VIVA HOP VEGAS"
Hazy IPA 16

BALADIN L'IPA
IPA 20

BALADIN "ISAAC"
Witbier 19

BIRRIFICIO DEL DUCATO
"NOUVA MATTINA"
Farmhouse Saison 25

BIRRIFICIO DEL DUCATO
"VERDI IMPERIAL STOUT"
Imperial Stout 24