

New Year's Eve  
*In New York City*  
Sunday the 31<sup>st</sup> of December

**ASSAGGI**

***Housemade Grissini***

*with prosciutto di parma & truffle butter*

**ANTIPASTI**

***Scampi alla Scampi***

*grilled langoustine with garlic & herb butter*

*~ or ~*

***Octopus Pizzaiolo***

*Spanish octopus, roasted pepper & fingerling potato*

**PRIMI**

***Shrimp Ravioli***

*with vermouth & fine herbs*

*~ or ~*

***Beef Shortloin Agnolotti***

*in burnt butter, charred pearl onions & shaved Parmigiano-Reggiano*

**SECONDI**

***Veal Marsala***

*grilled veal with Marsala wine & roasted mushrooms*

*~ or ~*

***Lobster "Fra Diavolo"***

*with white wine, garlic, chili, tomato & fresh herbs*

**DOLCI**

***Champagne Gelatina***

*~ followed by ~*

***Chocolate Semifreddo*** *with hot  
fudge & candied hazelnuts*

*New Year's Eve Chef's Tasting Menu - \$188 ++ per person*  
*Riserva wine pairing - \$120 ++ per person*  
*Chef's Tasting Menu requires the participation of the entire table*