

.. Buon Anno 2024..

Six Course Menu

230 per guest / 45 wine pairing (tax & gratuity excluded)

ANTIPASTO FREDDO

trio of cold appetizers featuring amaebi tartare with sevruga caviar,
foié gras pate, caprese salad

🍷 **prosecco di treviso rose, gondolino, veneto, italy**

ANTIPASTO CALDO

gratinated kona abalone, herb butter, wild rice

🍷 **chardonnay, il borro "lamelle", toscana, italy**

PASTA

squid ink spaghetti, lobster, lightly spicy tomato sauce

🍷 **sauvignon blanc, scarbolo, friuli venezia giulia, italy**

SECONDO

japanese wagyu strip roast, roasted potato, fresh watercress
with parmigiano reggiano & lemon vinaigrette

🍷 **barbera d'asti, damilano, piemonte, italy**

PIZZETTA

guanciale, pecorino sauce, ground pepper, fresh truffles

🍷 **brachetto d'aqui, braida, piemonte, italy**

DOLCE

vanilla bean mousse, strawberry cream, finger lime,
vanilla chiffon cake, vanilla gelato

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

please feel free to take this menu home.