



**~HAPPY NEW YEAR'S EVE~  
WELCOME TO 2025**

**STARTER**

**GNOCCHI TARTUFATI (VG)**

PILLOWS OF POTATO GNOCCHI STUFFED WITH TRUFFLE  
TOSSED IN BROWN BUTTER AND SAGE

**INSALATA**

**INSALATA ANNO NUEVO (GF, V, VG)**

ARUGULA, RED & GOLD BEETS, GORGONZOLA, ROASTED PISTACHIO, BALSAMIC VINAIGRETTE

**SECONDI**

CHOICE OF:

**STELLA CIOPPINO (GF)**

**MAINE LOBSTER RAVIOLI (VG)**

HOMEMADE WITH RICOTTA CHEESE, BRANDY CREAM SAUCE

**RISOTTO AL TARTUFO & ROAST DUCK (G, V, VG)**

BLACK TRUFFLE RISOTTO, HUCKLEBERRY GLAZE

**FILETTO D'ALBA (GF)**

GRILLED FILET MIGNON, BLACK TRUFFLE AND RED WINE DEMIGLACE  
SERVED MEDIUM RARE WITH MASHED POTATOES AND SAUTEED SPINACH

**BRAISED LAMB SHANK (GF) \*\*LIMITED\*\***

SLOWLY BRAISED LAMB SHANK IN A RED WINE AND ROOT VEGETABLE GLAZE,  
SPAGNA BEAN RAGU

**GIARDINO VERDURA RAVIOLI (GF, V, VG)**

GARDEN VEGETABLE RAVIOLI, SPICY MARINARA ALL' ARRABBIATA STYLE

**DOLCE**

**MASCARPONE CHEESECAKE (VG)**

CHOCOLATE COOKIE CRUST, TRIPLE BERRY COULIS

**4 COURSES ~ \$95. PER PERSON**

**~KIDS MENU AVAILABLE~**