



**~HAPPY NEW YEAR'S EVE~
WELCOME TO 2026**

STARTER

GNOCCHI TARTUFATI (VG)

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

INSALATA

INSALATA ANNO NUEVO (GF, V, VG)

MIXED BABY GREENS, POMEGRANATE, TOASTED PINENUTS, TRUFFLED PECORINO
BALSAMIC REDUCTION

SECONDI

CHOICE OF:

LOBSTER RISOTTO (GF, V, VG)

SAFFRON RISOTTO, SPICY TOMATO BROTH

FILETTO D'ALBA (GF)

GRILLED FILET MIGNON, BLACK TRUFFLE AND GARLIC BUTTER MEDALLION
SERVED MEDIUM RARE

OPTIONAL ADD ON: 5 OZ LOBSTER TAIL \$34.

VITELLO ALLA PIEMONTESE

ROASTED VEAL CHOP, PORCINI MUSHROOM & ROSEMARY GRAVY, SERVED MEDIUM RARE

BRANZINO AL FINOCCHIETTO (GF)

ROASTED FENNEL BROTH, SOFT POLENTA

AGNOLOTTI AL SUGO DI ARROSTO

BRAISED SHORT RIB STUFFING, VEAL GLACE

GIARDINO VERDURA RAVIOLI (GF, V, VG)

GARDEN VEGETABLE RAVIOLI, SPICY MARINARA ALL' ARRABBIATA STYLE

DOLCE

"PANETTONE-MISU" (VG)

MATTEO'S HOLIDAY TWIST ON TIRAMISU TRADIZIONALE

4 COURSES ~ \$99. PER PERSON

~KIDS MENU AVAILABLE~