



New Year's Eve

DECEMBER 31ST, 2022

\$20 MINIMUM IN FOOD & DRINK. PRIX FIXE SATISFIES MINIMUM.
PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY FOOD ALLERGIES.



A LA CARTE PLATES FOR THE TABLE

ANTIPASTI ^V	\$21
chickpea tapenade, chopped artichoke & tomatoes, olive tapenade	
ITALIAN CURED MEATS ^{N*}	\$25
prosciutto, finocchiona, capicola	
ITALIAN CHEESE & FRUIT ^{VT N*}	\$25
parmigiano, pecorino, fresh herbed ricotta	
CHEF'S CHOICE: CURED MEATS AND CHEESE ^{N*} (2 EACH)	\$29
MEATS & CHEESES SERVED WITH ROSEMARY ALMONDS, APRICOTS AND GRAPES	

PRIX FIXE | \$50 PER PERSON

SALAD

ARUGULA & YELLOW BEETS ^{VT N*}
toasted walnuts, shaved pecorino, champagne vinaigrette

ENTREE

FRESH CAVATELLI ^{VT}
spinach, wild mushroom bechamel
Suggested Wine Pairings: Brunello, Barbera D'Asti, Chianti

BROILED SWORDFISH
farro pilaf, roasted asparagus, caviar glaze
Suggested Wine Pairings: Chardonnay, Prosecco, Pinot Noir

BRAISED SHORT RIBS
roasted vegetables, garlic smashed red potatoes, port wine sauce
Suggested Wine Pairings: Barolo, Super Tuscan, Amarone

DESSERT

CHOCOLATE CARAMEL MOUSSE CAKE ^{GF}

FRESH RASPBERRY & HONEY RICOTTA PARFAIT ^{N*}
biscotti crumble

LEMON TART

MENU SUBJECT TO CHANGE

^V VEGAN | ^{VT} VEGETARIAN | ^{GF} GLUTEN FREE | ^N CONTAINS NUTS | ^{N*} NUTS OPTIONAL



Drinks

WINE



SPARKLING

CHAMPAGNE (NICOLAS FEUILLATTE)	90
PROSECCO	13 37
LAMBRUSCO	13 39

WHITE/ROSE

SAUVIGNON BLANC	13 36
MOSCATO D'ASTI	13 36
PINOT GRIGIO	13 39
ROSÉ	14 46
CHARDONNAY	14 46
GAVI	14 46

RED

MONTEPULCIANO	13 36
NERO D'AVOLA	13 39
MERLOT	14 44
PINOT NOIR	14 44
CHIANTI CLASSICO	15 48
BARBERA D'ASTI	15 52
CABERNET SAUVIGNON	15 55
SUPER TUSCAN	16 65
AMARONE	16 65
BAROLO	75
BRUNELLO DI MONTALCINO	95

SCOTCH

BOURBON

JOHNNIE WALKER BLACK	14	BUFFALO TRACE	13
12YR MACALLAN	15	EAGLE RARE	14
12YR GLENLIVET	15	HUDSON BABY	14
12YR GLENFIDDICH	16	KNOB CREEK	14
10YR LAPHROAIG	16	BULLEIT	14
14YR OBAN	18	MAKER'S MARK	14
16YR LAGAVULIN	19	WOODFORD RESERVE	15

HOUSE COCKTAILS — 15

JAZZ SPRITZ	prosecco, aperol, fennel, bitters, orange
THAT'S AMARO!	gin, amaro, elderflower liqueur, honey syrup
CON ALMA	tequila, mango nectar, ginger, lime
CENTRAL PARK WEST	vodka, pear puree, rosemary syrup, lime
BOURBON STREET PARADE	bourbon, ginger wine, spice syrup, lemon
CAIPIRINHA	cachaça, simple syrup, muddled lime

MOCKTAILS — 10

COSMO LITE	cranberry juice, orange juice, club soda, lime
MOJITIÑO	club soda, lime, mint, honey

BEERS

ON TAP

BRONX PALE ALE	8
SIXPOINT CRISPER pilsner	8
JUICE BOMB IPA	9
DUNCAN'S ABBEY SEASONAL belgian style ale 9 oz	9

CANS & BOTTLES

DOC'S APPLE CIDER	8
WOODSTOCK PILSNER	8
ALLAGASH WHITE wheat	9
BLUE POINT HOPTICAL ILLUSION IPA	9
NITRO STOUT	9
DUNCAN'S ABBEY TOBY 16 oz strong ale	10
ATHLETIC GOLDEN ALE (NON-ALCOHOLIC)	7
BARRITT'S GINGER BEER (NON-ALCOHOLIC)	7

COLD

HOT

REGULAR SODAS	4	COFFEE	4
PELLEGRINO SODAS	5	TEA	4
blood orange, lemon, orange			
PELLEGRINO SPARKLING WATER ½ LTR	7		
PELLEGRINO SPARKLING WATER LTR	10		
PANNA STILL WATER LTR	10		
ICED TEA/COFFEE	6		