

***Please Join Us to Celebrate New Years Eve 2006***

***5 Courses - 85 per person***

please note that the regular menu will not be available

***To Start***

Welcome Splash of Prosecco

**Zuppa di Funghi**

wild mushroom soup with fontina val d'aosta crostini

***Choice of Antipasto***

**Antipasti di Mare**

warm shellfish salad with lemon, olio, herbs

**Crostata di Semolina con Verdure**

winter veggie tart with a semolina crust, arugula & aged parmigiano salad

**Agnello**

lamb chop drizzled with Carrandini's old balsamico, winter squash ratatouille

**Quaglia**

stuffed quail with wild mushroom risotto & baby spinach

***Choice of Primo***

**Risotto di Gamberetti**

Maine shrimp risotto, oven roasted tomatoes, saffron & rosemary oil

**Ravioli di Mare**

arugula & chestnut stuffed ravioli, seafood & lobster sauce

**Malfatti**

vegetables, lentils & pecorino di fossa

**Pasta con Zampone**

stubby pasta with traditional New Year's sausage, greens

***Choice of Secondo***

**Pesce Intero**

whole fish

**Agnello Arrosto**

rosemary roasted whole lamb, soffritto, natural juices

**Bistecca**

pancetta wrapped filet, erborinati (blue cheese) compound butter

**Fiorentina di Maiale**

pork porterhouse (thick loin chop) with cranberry mostarda

**Zucca**

stuffed local winter squash, veggies, 3 cheese polenta

***Choice of Dolce***

**Morte da Cioccolato**

decadent chocolate tasting

**Bis**

crema brulee & panna cotta

**Fruitta**

seasonal cooked fruit

***Contorni Sides & Additions***

Salumi - assorted cured meats 12

Formaggi - our choice of three cheeses 12

Grano - grain medley 5

Fagioli - bean medley 5

Fritte al Tartufo - truffle fries 7

Polenta Tartufato - truffled polenta 7

In by 6pm, out by 8pm - 70 per person

Wine Matches: 5 - 3 oz pours for 40 / 90