

New Year's Eve

BURRATA & CAVIAR

sieved egg, chive, parsley & red onion

Taittinger Brut Réserve Prestige Rosé

BEEF CARPACCIO

wild mushrooms, black truffle vinaigrette & rocket

Pinot Grigio 'Ca'Stella' DOC

TORTELLINI AL TARTUFO

pork torteloni with black winter truffle

Chardonnay Umbria IGP

Paolo e Noemia d'Amico

LOBSTER AL FORNO

caramelised pumpkin, balsamic brown butter & toasted almonds

Pinot Nero Umbria IGT

Paolo e Noemia d'Amico

PORCINI RUBBED RIBEYE

Smashed sunchokes, rosemary, & aceto balsamico

Amarone DOCG

Giacomo Montresso

GLAZED CHOCOLATE TARTOFU

chocolate zabayon mousse, ameretti crumble, raspberry

Bottega 'Petalò Il Vino dell

Amore Moscato' Spumante Dolce Colli Euganei, Veneto

NEW YEARS EVE | \$138++ PER DINER
WINE PAIRING | \$118++ PER DINER

