



V A R I A

MODERN TRATTORIA & WINE STUDIO

NYE PRE FIXE CHOICES

Amuse Bouche:

Zeppole with Baccala

First Course :

Cream of Mushroom Soup

fennel pollen seared scallop/lemon oil

Kale & Quinoa Salad

baby kale/roasted quinoa/baby beets/cranberries/champagne vinaigrette

Panzanella Salad

mixed greens/red onion/tomatos./toasted semolina bread/Italian dressing

Second Course

Duck Confit

potato gnocchi/pine nuts/basil

Dry Aged Beef Carpaccio

roasted artichoke/pearl onions/capers/gherkins/shaved pecorino

Gulf Shrimp Risotto

24 hours roasted tomato/garden herbs/arborio rice

Third Course:

Surf and Turf

dry age sirloin & lobster tail /truffle mash/broccoli rabe

Chilean Sea Bass

squid ink spaghetti/crab and lemon cream sauce

Oxtail Pappardelle

slow braised oxtail ragu/house made pappardelle/

Dry Aged Rib-eye

sweet potato gratin/hen of the woods mushroom/brandy peppercorn sauce

Roasted Vegetable Maltagliate

grilled broccoli rabe, asparagus, hen of the woods, pomodoro

Fourth Course

Lemon Sponge Cake

vanilla sponge/lemon butter cream

Tiramisu Cheesecake

coffee crème anglaise/lady finger crumb

Pistachio Crème Brulee

pistachio nougatine /fresh figs

\$ 90/pers