

ITALIAN RESTAURANT & BAR

**B·R·A·V·O·!**

# New Year's Eve Ring in 2021

Amuse:

**Crudo di Pesce**

wahoo / shallots / fried capers / preserved grapefruit zest / grapefruit /  
radishes / radish sprouts

*Carl Ehrhard Pinot Sekt Brut-Rudesheim - Rheingau, Germany Non Vintage*

La Zuppa:

**Fagiano Consumato Con Funghi di Bosco**

pheasant consommé with wild mushrooms

*Brogia "La Meirana" Gavi-Garantita, Italy 2018*

Insalata:

**Insalata di L'anatra**

duck pastrami / spaghetti squash / asparagus / pumpkin seeds / champagne vinaigrette

*Klinker Brick 'Bricks and Roses' Rose - Lodi, California 2019*

Pasta:

**Ravioli di Carne**

giant ravioli stuffed with veal & porcini / pinenuts / arrabiata / buffalo mozzarella /  
romano / chianti braised greens

*Domaine Du Crampilh "Madiran" - Madiran, France 2015*

Pesce:

**Scallopine di Rana Pescatrice**

monkfish scallopine / skordalia / broccoli rabe / white wine-satsuma jus / crispy leeks

*Domaine Pral Morgon "Les Charmes"- Beaujolais, France 2017*

Dolce:  
**Cannoli**

ricotta / chocolate covered pistachio / burnt honey gelato /  
aged balsamic drizzle

*Villa Calcinaia Vin Santo*