

**LA VIGILIA DI CAPODANNO  
2011**

PER INIZIARE

**Caviale**

*Calvisius Italian caviar, blini,  
crème fraiche*

**Ostriche**

*Kumamoto oysters with  
raspberry-Prosecco mignonette*

**Salmone Affumicato**

*Smoked Norwegian salmon,  
traditional accompaniments,  
rosemary focaccia*

**Tonno di Tartara**

*Tuna tartar, cucumber, basil,  
olives, crostini*

**Aragosta**

*Cold poached Maine lobster  
salad, homemade mayonnaise*

ANTIPASTI

**Insalata di Finocchio**

*Shaved raw fennel, blood orange,  
pomegranates, pecorino*

**Burrata e Speck**

*Imported cream filled mozzarella,  
smoked prosciutto*

**Funghi Arrosto**

*Wood grilled oyster mushrooms,  
shredded radicchio, pancetta*

**Fegato Grasso**

*Sautéed Hudson valley foie gras,  
roasted quince, Pedroni 50 year  
old balsamic, brioche*

**Cotechino e Lenticchie**

*Spiced sausage from Emilia  
Romagna, beluga lentils, whole  
grain mustard sauce*

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**PRIMI**

*{Appetizer portions available}*

**Tortellini in Brodo**

*Handmade meat filled pasta,  
apon broth, Parmigiano Reggiano*

**Risotto ai Porcini**

*Aged organic carnaroli rice  
topped with porcini ragù*

**Spaghetti Chitarra**

*Hand cut guitar string pasta,  
fresh tomato sauce, buffalo ricotta*

**Tagliolini Neri**

*Homemade squid ink pasta,  
Dungeoness crab, brandy, leeks,  
breadcrumbs*

**Garganelli ai Coniglio**

*Hand rolled quill shaped pasta,  
braised rabbit, white wine, aromatic  
vegetables, thyme*

**Rigatoni Buttera**

*House made fennel flavored  
sausage, sweet peas, tomato, cream*

**Pappardelle Cinghiale**

*Homemade flat pasta, braised  
wild boar, red wine, rosemary,  
cinnamon, citrus*

**SECONDI**

**Branzino Arrosto**

*Whole roasted Mediterranean sea  
bass, braised Belgium endive*

**Gamberoni Arrosto**

*Wood roasted tiger prawns, swiss  
chard, farinata, chanterelles*

**Verdure al Cartoccio**

*Market vegetables, potatoes, herbs,  
steamed in parchment paper*

**Anatra Arrosto**

*Half roasted pekin duck, sausage,  
chestnuts, soft polenta, grilled  
Treviso, vin santo*

**Lombata d' Agnello**

*Grilled lamb loin, cardoon and  
potato gratin, oven dried tomato,  
swiss chard*

**Ossobuco di Vitello**

*Braised veal shank, saffron  
risotto, gremolata*

**Bistecca Fiorentina**

*Wood grilled 40 oz beef porterhouse,  
arugula (for two, served tableside)*