

i RICCHI

Genone di San Silvestro

New Year's Eve - Decemner 31, 2015

*The feast of St Sylvester is traditionally celebrated on New Year's Eve night.
Italians believe that one must eat lentils, as a symbol of wealth and pork, as a symbol
of life's fullness the night before a new year.*

Antipasto

Toscano

Italian charcuterie, wild mushroom crostini,
house marinated vegetables

or

Polipo Marinato con Verdure e Pane Croccante

Charred Mediterranean octopus, cucumber,
tomato, saba

or

Erbe d'Inverno col Caprino, Mele e Sbricioli di Panettone

Tuscan kale, spinach & fris e lettuces with goat cheese,
Fuji apples & panettone croutons

or

Capesante, Gnocchi di Ricotta e Funghi

Seared Maine scallops, ricotta gnocchi, roasted
mushrooms, parsley butter



Primo Piatto

Zuppa di Lenticchie

New Year's "good luck" lentil soup,
parmesan croutons

or

Tortellini al Sughetta di Vitella

Nonna Irma's homemade three meat tortellini
with savory veal reduction

or

Cavatelli Neri

Artisinal squid ink pasta, homemade sausage,
shrimp, roasted tomato

or

Risotto ai Funghi e Champagne

Vialone Nano rice, wild mushrooms,
champagne, chive oil

Secondo Piatto

Trota ai Ferri con Rapini e Salsa d'Olive

Grilled North Carolina mountain trout, rapini, fingerling
potatoes, olive tapenade

or

Arista al Forno

Slow roasted pork loin, juniper berry crust, stewed
plums & roasted rosemary potatoes

or

Agnello al Scottaditto

Grilled marinated T-bone lamb chops,
soft polenta, mint oil

or

Quaglia Fracita al Brandy

Roasted stuffed quail, prosciutto, brandy,
saut ed Swiss chard



Dolce

Panna Cotta al Melograno

Yogurt panna cotta, pomegranate jelly,
toasted coconut

or

Gelato con Frutta Spezzata

Artisinal vanilla gelato, spiced apples, pears,
Raisins & chopped pistachio

or

Scarpette di Panettone al Gelato

Warm panettone, chocolate gelato &
chocolate shavings

or

Torta di Formaggio

Marscarpone cheese cake, toasted walnuts,
strawberry

\$ 79.00 * beverages, tax & gratuity not included

Felice Anno Nuovo!