

# New Years Eve

EATALY DOWNTOWN

4 COURSES | \$120 PER PERSON

*Optional Wine Pairing | \$57 Per Person*

## ANTIPASTI

*Select one*

### CARPACCIO DI MANZO E TARTUFO

*Raw Beef, Black Winter Truffle, Extra Virgin Olive Oil, Sea Salt*

### CRUDO DI PESCE

*Raw Yellowfin Tuna, Extra Virgin Olive Oil, Pantelleria Capers*

## PRIMI

*Select one*

### SPAGHETTI E CAVIALE

*Afeltra Spaghetti, Garlic, Chili Flake, Calvisius Caviar*

### AGNOLOTTI DEL PLIN CON BURRO AL TARTUFO

*Housemade Braised-Meat Filled Ravioli, White Truffle Butter*

## SECONDI

*Select one*

### PESCE ALLA PIASTRA

*Pan Roasted Snapper and Umbrian Lentils*

### BRASATO DI MANZO

*Red Wine Braised Short Ribs and Polenta*

## DOLCI

*Select one*

### PANETTONE

*Chef's Selection Of Panettone and Mascarpone Cream*

### TIRAMISÙ DELLA NONNA

*Espresso Soaked Ladyfingers, Marscarpone, Cocoa Powder*

*No substitutions. Price does not include tax or gratuity.*

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WINE PAIRING | \$57 PER PERSON

## ANTIPASTI

*Select one*

### FERRARI BRUT NV

*Crisp clean traditional brut prosecco, big bubbles, dry finish*

### FERRARI BRUT ROSE NV

*Crisp big bubbles, fresh fruit notes, dry finish*

## PRIMI

*Select one*

### CA'DEL BOSCO CUVÉE PRESTIGE FRANCIACORTA NV

*Round and big bodied, nutty and toasty*

### MONTECAPPONE VERDICCHIO DEI JESI 2015

*Big and smooth, fresh fruit, acidic big finish*

## SECONDI

*Select one*

### CLETO CHIARLI FONDATORE 2019

*Natural lambrusco, pale rose color, light fruit,  
dry finish, crisp and clean*

### BASTIANICH VESPA ROSSO 2014

*Big bodied, good tannins, jammy on the palate*