

Ciao Bello

buon anno!

happy new year!

wines

2015 poggio brigante, morellino di scansano, (tuscany)	42
2012 arcanum, il fauno, super tuscan, (tuscany)	62

bubbles

nv flor, prosecco, (veneto)	65
nv taittinger, brut, (reims)	88

primi

cappelletti di ricotta housemade ricotta, sicilian saffron, pistachio
tuscan minestrone cannellini bean and vegetable soup
insalata inverno shaved carrot, fennel, arugula, pine nuts, apple, herbed ricotta, white balsamic vinaigrette
ricotta gnudi sage and ricotta dumplings, wild mushrooms, porcini brodo
caesar grilled romaine heart, grana padano 'snow,' crushed crouton
butternut squash pansoti sage essence
ossetra caviar panna cotta di parmigiano, shallot vinaigrette (\$9 supplement)
polpette vallone family meatball
tagliarini al pomodoro homemade pasta, garden tomato, basil

secondi

branzino lemon essence, sage, corn agnolotti
mafaldine alla vodka con porcini ribbon pasta, san marzano tomatoes, burrata, porcini
norwegian salmon favatta, guanciale, lentils
chianti slow-braised short rib cerignola, cipollini, fingerling potato
maine lobster gulf shrimp and calabrian chile essence, roasted celery root (\$9 supplement)
pollo al mattone brick seared chicken, italian style green beans
porcini risotto acquerello risotto, imported porcini, wild mushrooms
prime center cut tenderloin tomato and mushroom fondo bruno (\$9 supplement)
pappardelle bolognese classic meat sauce of bologna
osso buco ravioli slow braised veal shank stuffed pasta, marinara, wild mushrooms

dolci trio of:

mom's icebox pie decadent chocolate mousse
mini cannoli homemade ricotta, crispy sicilian pastry shell
averna carrot cake

for the table

oysters "mimmo" italian crispy oysters	7
carciofi alla giudea crispy long stem roman artichoke, slow roasted tomato, basil, lemon butter sauce	9
antipasto assorted italian selections	piccolo 19 grande 35
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parmesan crushed potatoes	7
sautéed spinach golden raisins, garlic, vallone olive oil	7
brussels sprouts shaved grana padano, saba	7
escarole cannellini beans, anchovy, garlic, lemon, pinot grigio	7

\$59 per person
tax & gratuity not included