

Italian Kitchen

NYE MENU

INSALATE

Caprese heirloom tomatoes, buffalo mozzarella hand torn basil, balsamic vinaigrette	19	Beet Salad goat cheese mousse, valencia almonds organic beets, grapefruit, watercress	18
White Asparagus Salad arugula, torched parmesan hollandaise shaved black truffle, crispy guanciale	19		

ANTIPASTI

Antipasto Platter for Two meatballs, prosciutto, mushroom & fontina arancini fritto misto, grilled octopus, caprese salad	54	Charred Spanish Octopus romanesco, focaccia croutons, fennel toasted pumpkin seeds, romesco sauce	24
Striped Bass Crudo lemon purée, compressed apple, watercress seedlings, extra virgin olive oil	23	Seared Scallops egg yolk ravioli, parsley purée shaved italian black truffle, crispy parsley	27
Bresaola Carpaccio pickled mustard seeds, quince gel, shaved parmesan regianno, extra virgin olive oil burnt chicory	22	Tiger Prawn Puttanesca sicilian olives, slivered garlic, white anchovies caper, blistered tomatoes, crispy basil	28

SECONDI PIATTI

Duo of Australian Lamb grilled lamb lollipops, slow roasted saddle, carrot purée, forest mushroom arancini charred rapini, king oyster salad	52		
Red Wine Braised Wagyu Beef Cheeks creamy polenta, crispy onion & apple salad, salsa verde, dried lemon crumb	45		
Forno Roasted Black Cod spicy italian sausage, cannellini beans, baby kale, thyme butter sauce	49		
King Crab Cioppino king crab, jumbo scallops, honey mussels, B.C. salmon, saffron tomato broth, grilled focaccia	67		

SIDES

Brussels Sprouts parmigiano, capers, lemon, chillies	12	Grilled Asparagus & Broccolini extra virgin olive oil, parsley	13
Sautéed Mushrooms chef's mushroom mix herbed butter, porcini stock	14	Garlic Bread tuscan loaf, mozzarella, parmigiano herbed garlic oil	8

NEW YEARS DESSERT FEATURE

Warm Plum Rum Pudding rum & raisin gelato, rum soaked dried fruits, dark chocolate pudding, vanilla bean sauce	14
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PASTA

GLUTEN FREE PASTA + \$2

- TABLE SIDE -

2 lb Lobster Cacio e Pepe 99

cracked black pepper, salt cured egg
yolk, shaved black truffle

Signature Spaghetti & Meatballs 32

black truffle cream sauce, tomato fondue
herbed ricotta

Black Squid Ink Vongole 32

manilla & surf clams, aglio olio, butter
herbed bread crumbs

Seared Scallops & Sea Urchin Bucatini 42

sea urchin cream, shaved manchego
crispy parsley

Braised Short Rib Ravioli 37

heirloom carrot purée, porcini mushrooms
dried tomato, shaved parmesan reggiano

Vegetarian Lasagna 29

chanterelle mushrooms, winter squash
spinach, ricotta

--- ADD ONS ---

King Crab	28
Jumbo Scallop	7
Jumbo Prawn	12
Lobster Tail	20
Chicken Breast	10
Black Truffle	13
Burrata	10
Ricotta Stuffed Zucchini Blossom	7