



Christmas 2023 Holiday Menu



Carpaccio di polpo

Thinly sliced octopus, citronette, microgreens, olives, fried capers

Wine Pairing: Bottega Prosecco Spumante Brut DOC

Crema di cannellini, cavatelli, calamari e guanciale

Homemade cavatelli pasta, white beans cream, calamari, cured pork cheek

Wine Pairing: Alois Lageder Gewürtztraminer Alto Adige 2020

Lasagna Emiliana

100 layer Lasagna with traditional Bolognese ragout, bechamel sauce

Wine Pairing: Dezzani Stardé Barbaresco DOCG 2014

Aragosta

Lobster tail with orange and tangerine sauce, sauté spinach

Wine Pairing: Frescobaldi Alie Rosé Toscana IGT 2021

Cotechino e lenticchie

Traditional Christmas soft pork sausage, lentils

Wine Pairing: Tenuta San Guido "Guidalberto" Toscana IGT 2018

Trio di Panettone

Milanese Christmas Panettone three ways: traditional, gelato and crumbled

Wine Pairing: Bottega Cannella - Cinnamon Liqueur



Menu price

USD 80

Per person

Wine pairing

USD 60

Per person

(including taxes and excluding 10% service charge)