

il Carciofo

DINNER
New Year's Eve 2024

ANTIPASTI

GNOCCO FRITTO, prosciutto di parma, parmigiano fonduta, balsamico

CARCIOFI, fontina fonduta, black truffle

PRIMI

TORTELLINI IN BRODO, mortadella, parmigiano reggiano

TAGLIATELLE AL RAGÙ, beef, parmigiano reggiano, tomato

SECONDI

TROTA, apples, black truffle, fennel

ANATRA AL FORNO, chestnut, fig, carrot

DOLCI

ZUPPA INGLESE

CHEF/OWNER: JOE FLAMM

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please be advised that a 4% restaurant surcharge will automatically be applied to all guest checks and a 20% service charge will automatically be applied to parties of 6 or more.*

