

MARKET ST.
NEW YEAR'S EVE

Four Course Price Fix Menu
\$85 per person

APRIBOCCA

caviar, blini, crème fraiche

FIRST COURSE

half dozen east coast oyster, mignonette

lobster chowder, pancetta, yukon gold potatoes, brandy, chives
burrata, watercress, figs, spiced walnut, pomegranate vinaigrette

day boat scallops, polenta cake, caper raisin vinaigrette

bruschetta, prosciutto, date panna, peppergrass

SECOND COURSE

seafood fra diavolo, lobster, mussels, clams, tagliatelle, spicy tomato,
garlic, herbs

8 oz filet mignon, robiola mashed potato, romanesco, cippolini agrodolce
pan seared tuna, herbed fregola, roasted castelvetrano olives, buttered
cabbage, charred orange vinaigrette

risotto, chanterelles, porcini, black truffle, pecorino romano

tortellini en brodo, sheeps milk ricotta, bresaola, melted leeks, consomme

DESSERT

olive oil cake, orange gelee

crème brulee cheesecake, roasted grapes

dark chocolate mousse, peanut brittle

APPETIZERS

baked marinated olives, chunks of parmesan, balsamic vinegar 16
half dozen east coast oyster, mignonette 26
lobster chowder, pancetta, yukon gold potatoes, brandy, chives 24
grass fed beef meatballs, tomato sauce, polenta 22
day boat scallops, polenta cake, caper raisin vinaigrette 27
herb roasted bone marrow, red onion agrodolce, castelvetro olive gremolata, focaccia 26
bruschetta, prosciutto, date panna, peppergrass 23
arancini, crispy risotto balls, trapanese pesto 21
prosciutto, salame, capocollo, porchetta, tuscan pecorino, olives sm 24 / lg 30

SALADS

baby greens, winter radish, sherry shallot vinaigrette 23
little gem caesar, creamy anchovy dressing, focaccia croutons 22
organic lacinato kale salad, tuscan pecorino, currants, pine nuts 22
burrata, watercress, figs, gorgonzola, spiced walnut, pomegranate vinaigrette 24

PIZZA

Neapolitan style, wood burning brick oven, DOP tomato, fresh mozzarella

MARGHERITA mozzarella, tomato, oregano, basil 23

PARMA prosciutto, arugula, tomato, mozzarella 24

ROBBIOLA robiolina cheese filled pizza, truffle oil, sea salt 24

CAPRINA fig-rosemary spread, goat cheese, mozzarella, pear, arugula, truffle oil 24

N'DUJA thyme mascarpone, scamorza, broccoli rabe, crispy garlic 24

PASTA

gluten free available

seafood fra diavolo, lobster, mussels, clams, tagliatelle, spicy tomato, garlic, herbs 45

risotto, chanterelle mushroom, porcini, black truffle, pecorino romano 42

tortellini en brodo, sheeps milk ricotta, bresaola, melted leeks, consomme 40

rigatoni, sausage, peas, cream, tomato, pepper flakes 32

penne puttanesca, olives, capers, garlic, spicy tomato, parsley 30

MAIN DISHES

8oz filet mignon, robiola mashed potato, romanesco, cippolini agrodolce 52

pan seared tuna, herbed fregola, roasted castelvetrano olives, buttered cabbage, charred orange vinaigrette 46

steelhead trout, caviar lentils, brussels sprouts, pickled radish 37

dry aged pork chop, parmesan polenta, frisee, celery root, horseradish, whole grain mustard vinaigrette 44

eggplant calabrese, butternut squash, fregola, fire roasted tomato sauce, basil 35

SIDES

rosemary fries, herb aioli 13

white gigante beans 14

fingerlings, chickpeas, sage, spicy aioli 14

broccoli rabe, garlic, chili flake 15