



New Year's Eve Takeout Menu - 2020

Dec. 31st | \$75 per person

All dishes will be prepared family style and served cold with instructions for reheating or preparing.

Crostini

Campari Jam, Stracciatella Cheese, Charcuterie

Optional caviar course available

Lobster Salad

Poached Maine lobster, Citrus segments, salted fennel, lemon juice, evoo

Bucatini e Crema di Porcini

House made bucatini pasta, local mushroom, porcini cream sauce
(the bucatini pasta will be fresh and need to be prepared at home)

Porchetta

Stuffed with rapini and bone marrow breadcrumbs
Side of crispy pork skin
Side of truffle gravy

Piccolo Dolce Morso

Chocolate and hazelnut truffle
Anise Biscotti
Pistachio Nougat

Add on Options

- Paddlefish Caviar(1oz) Rosemary Crackers, Gribiche, Chive ricotta \$56
- Meatballs (3) \$12 (6) \$20 (12) \$40
- Meat and cheese for Two \$18
- Marinated Olives \$6
- Pignoli cookies (6) \$13 (12) \$25
- Crispy pork skin \$8

Morning After Add on Options

- Non-alcoholic Spritz Kit \$12
- Aperol Spritz kit \$85
- Prosecco (bottle) & Fresh OJ (1qt) Mimosa Kit \$45
- Bloody Mary Mix \$15
- Danishes (6) \$15
- Assorted Cornetti (6) \$20
- Sweet Focaccia (4 slices) \$20
- Lentil Stew (1 qt) + DiAnoia's sausage links (2) \$30

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Optional Wine Pairings available