



NEW YEARS EVE  
*December 31*

**BAGUETTE**

grissini

*Lambrusco di Sorbara 'Radice', Paltrinieri, Modena*

**BEEF CARPACCIO**

in the original style at Harry's Bar

*Negroamaro/Malvasia Nera, Leone de Castris 'Five Roses'*

**TAGLIOLINI GRATINATI AL PROSCUITTO**

tagliolini with ham / broiled with béchamel / parmigiana reggiano

*Matteo Correggia Roero Arneis*

**SCAMPI ALLA CARLINA**

prawns cooked with butter / capers /tomato

*Ca'Rugate' Monte Alto', Garganega'09*

**VEAL PICCATA**

veal scallopine seared with parsley / capers /lemon

*Valpolicella Ripasso*

**CREPES A LA CREME**

crepes filled with vanilla cream and flambeed

*Massolino Moscato D'asti*

1<sup>st</sup> Seating: \$88 per person / 2<sup>nd</sup> Seating: \$98 per person plus taxes and gratuity / + \$75 per person with wine pairings  
items are subject to change