BOTTINO

NYE 2025 DINNER

first seating 95.00 | late seating 150.00 w/ champagne midnight toast bar on consumption | 20% suggested gratuities and sales tax additional

MENU subject to change at the caprice of the chef!

amuse bouche: crostino piccolo

STARTER

choice of:

tuna tartare

butter lettuce & honeycrisp apple, stilton crumble, caramelized walnut. honey vinaigrette potato leek soup with winter truffle, crouton

MAIN

choice of:

bavette cacio e pepe tartufate grana padano, pecorino, olive oil

housemade tagliatelle organic bolognese

bucatini with maine lobster ragu lobster stock, tomato, hot pepper, lemon breadcrumb cavatelli verdi spinach pasta, tomme brulee, shiitake, cashew pesto striped bass filet shredded brussel sprouts, romesco sauce, blistered shishito peppers seared lamb chops eggplant caponata, mint, gnocchi alla romana honey-chili glazed guinea hen sauteed leeks, guanciale porcini-rubbed ny strip steak funghi misti, pecorino cream, sage

DESSERTS selection of the day

Please advise your server of any allergies or dietary restrictions.