

New Years Eve
2025

MENU DE CAPODANNO

2 COURSE PRIX FIXE \$75/PP
WITH COMPLIMENTARY GLASS OF PROSECCO

Choose 1 Appetizer and 1 Entree

APPETIZER

POTATO LEEK SOUP W/ CROUTONS

WARM GOAT CHEESE SALAD

MICROGREENS, WOOD FIRED BEETS & LEMON VINAIGRETTE

INSALATA A BASE DI BURRATA

BURRATA CHEESE, ARUGULA, CHERRY TOMATOES & RED WINE VINAIGRETTE

MUSHROOM & TRUFFLE ARANCINI

PARMIGIANO REGGIANO, ARBORIO RICE & POMODORO SAUCE

SPICY HONEY PIZZA

SPICY SOPRESSATA, POMODORO, MOZZARELLA & SPICY HONEY DRIZZLE

ENTREE

TAGLIATELLE CON RAGU D'AGNELLO

LAMB RAGU & PECORINO

LOBSTER RISOTTO

AGNOLOTTI

EGGPLANT & GOAT CHEESE, SPICY POMODORO

STRIPED BASS

ISRAELI COUSCOUS W/ CANNELINI BEANS, CHERRY TOMATO
IN A WHITE WINE BUTTER SAUCE

POLLO COTTO A LEGNA

WOOD-FIRED FREE RANGE CHICKEN WITH MASHED POTATOES AND BROCCOLI RABE

BLACK ANGUS NEW YORK STRIP +\$10

SAUTEED SPINACH, MASHED POTATOES

PLEASE LET US KNOW OF ANY FOOD RESTRICTIONS YOU MAY HAVE. CONSUMING RAW OR UNDERCOOKED MEATS,
SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COTTA
OSTERIA WINEBAR