

Acqua e Farina

TRATTORIA ROMANA

New Year's Eve

\$65 per person

Starter

Choose one

ACQUA E FARINA SALAD

Wild arugula + roasted bell pepper + pecorino cheese + pickled onion + truffle croutons + balsamic olive oil

CAPRESE SALAD

Organic heirloom tomato + fresh burrata + shaved summer truffle + pistachio pesto sauce

FRITTURA DI CALAMARI

Fried calamari & shrimp + zucchini + spicy San Marzano tomato sauce

POLPETTE

Nonna traditional homemade meatballs + San Marzano tomato sauce + parmigiano fondue

LOBSTER BISQUE

Cream French + salmon caviar

FIORI DI ZUCCA

Zucchini blossom stuffed with four cheese + San Marzano tomato sauce

Main Course

Choose one

POLLO PARMIGIANA

Organic chicken breast breaded + mozzarella + San Marzano tomato sauce. Served with spaghetti pasta

BRASATO

18 hours braised + boneless short rib + garlic confit mashed potatoes + broccolini

BUTTERNUT SQUASH RAVIOLI

Sage + brown butter sauce + shaved Parmesan + walnuts

16 OZ BONELESS RIB EYE

21 days dried aged grilled rib eye + served with garlic confit mashed potatoes + broccolini + porcini mushroom creamy sauces

BISTECCA FIORENTINA ADD +\$15

24 days dried aged 32 oz porter house + two sides + two sauces. Served on lava stone. Served for 2 people

MEZZELUNE DI ARAGOSTA

Half-moon lobster ravioli + fava beans emulsion infused truffle oil + stracciatella cheese

PAPPARDELLE

Slowly braised beef cheek ragu + parmigiano reggiano

SPAGHETTI NERO

Squid ink spaghetti + fresh sea food + clams + shrimp + garlic olive oil + San Marzano tomato sauce

FISH OF THE DAY

Ask your server

Dessert

Choose one

TIRAMISU or PISTACHIO CANNOLI