

Buon Anno!

Bar Bambino

Friday, 31 December 2010

I

Choice of:

Prosciutto + persimmon salad

Thinly sliced La Quercia Rossa prosciutto with wild organic baby arugula and fuyu persimmons.

or

Roasted chestnut soup

Few items mark winter cuisine in northern Italy as much as chestnuts. A beautifully textured soup touched with cream and brandy.

II

Choice of:

Egg pappardelle with guinea fowl *agrodolce*

House-made pasta with a bright sauce of guinea fowl, tomato, carrot, and celery.

or

Agnolotti with black truffle House-made *agnolotti* stuffed with braised veal and tossed in a butter sauce infused with black truffles.

III

Choice of:

Grilled swordfish steak with dressing of olio nuovo, lemon juice, and oregano

or

Grass-fed beef rib eye, oven-roasted and finished with a rosemary and peperoncini oil

Side dishes to share.

IV

Two perfect cheeses served with seasonal accompaniments

V

Choice of:

Chocolate kisses

Nothing says NYE like a kiss! Espresso semifreddo, foamy whipped cream topping, with bite sized cookies.

or

Amarena cherry trifle

The classic *zuppe inglese* which is neither soup nor English, but delicious nonetheless. Ladyfingers, *amarena* cherries, cream, and a healthy dash of brandy.

\$85 per person

\$120 per person with wine pairings