

HAPPY NEW YEAR FROM ANDREW MICHAEL ITALIAN KITCHEN

prix fixe menu \$95/person, *optional wine pairings available for additional cost*

FIRST

choice of one

Misticanza | shallots, pecorino, panna gratta, red wine vinaigrette

Ribollita | tomato sugo, cannellini, kale, fennel soffritto, pasta

Scallop | heirloom squash, leeks, cauliflower, hazelnut romesco,

Pork Belly | farro, persimmon, winter citrus, roasted apples, bacon jus

SECOND

choice of one

Maw Maws Ravioli | maw maw's gravy

Gnocchi | short rib, arugula pesto, mushroom conserva, sage brown butter

Malfalde | cavalo nero, italian sausage, calabrian chili, ricotta salata

Agnolotti | veal, foie gras butter, country ham panna gratta, almond

THIRD

choice of one

Petite Beef | turnip fondant, spinach, braised mushroom, white truffle sauce

Chicken Milanese | brussels sprouts, celery, meyer lemon risotto, caper vinaigrette

Golden Tile | parsnips, sunchokes, celery root, winter citrus beurre blanc

Pork Loin | herb crust, cabbage, cannellini beans, butternut squash, sausage

FOURTH

choice of one

Sticky Toffee Pudding | brown butter pecan powder, salted caramel gelato

Chocolate Mousse | strawberry compote, caramel, whipped cream, pecans

Tiramisu | espresso anglaise, mascarpone, cacao nibs

Trio of Gelato

Please inform your server of any dietary allergies.
The consumption of raw or undercooked eggs, meat, poultry, seafood,
or shellfish may increase your risk of food borne illness