NEW YEAR'S EVE

Prix-Fixe Menu

$125/person

ANTIPASTO

Choice of One

CARPACCIO DI MANZO*

Sliced Raw RR Ranch Beef Eye Round, Frisée, freshly shaved Urbani Black Truffles, Agriform 14-Month Parmigiano Reggiano® DOP, Maldon Salt, Olitalia Extra Virgin Olive Oil

BRUSCHETTA RICOTTA E TARTUFO

Grilled House Made Rustic Bread, Calabro Ricotta, Urbani Black Truffle Honey

INSALATA DI CAVOLO NERO

Tuscan Kale, Pecorino Romano DOP

PRIMO

Choice of One

SPAGHETTI ALL'ASTICE

House Made Spaghetti, Lobster Stock, Lobster, Chili Pepper, Parsley

LASAGNA EMILIANA

House Made Lasagna Sheets, Pork and Beef Ragù Bolognese, Mutti Tomato Sauce, Béchamel, Agriform 14-Month Parmigiano Reggiano® DOP

FETTUCCINE AL BURRO E PARMIGIANO

House Made Paper-thin Fettuccine Pasta, Urbani Truffle Butter, Agriform 14-Month Parmigiano Reggiano® DOP

SECONDO

Choice of One

PEPOSO ALLA FIORENTINA

Chianti Braised Short Ribs, Black Peppercorns, Yukon Gold Potato Purée, Seared Porcini Mushrooms

BRANZINO ALL'ACQUA PAZZA*

Pan-seared Wild-Caught Branzino, Cherry Tomatoes, Taggiasca Olives, White Wine, Parlsey, Sauteéd Spinach

DOLCE

Choice of One

TIRAMISÙ*

Espresso-soaked Ladyfingers with Mascarpone Cream and Cocoa Powder

PANNA COTTA AI FRUTTI DI BOSCO

Panna Cotta with fresh mixed Berries, Almond Strusel Crumble

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

WE WISH YOU A SAFE
AND HAPPY

CAPODANNO!

EATALY

AT

PARK MGM