

# no good byes

new year's eve

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## **BOTTLE PAIRING SUGGESTION FOR ENTIRE MENU:**

white: verdicchio, white burgundy,  
red: barbera de alba, chianti classico

### **primi**

**RAPPAHANNOCK RIVER OYSTERS** - champagne mignonette, cocktail sauce, lemon

*Abundance and renewal to start the year*

suggested pairing: champagne, duh

**BURRATA AND RADICCHIO** - roasted radicchio, grapes, chestnuts, red wine vinaigrette

*Prosperity, longevity, and festive abundance*

suggested pairing: italian light red or rosato

**TORTELLINI IN BRODO** - handmade tortellini, prosciutto, capon broth, parmesan

*Wealth and good fortune, symbolized by "coin-shaped" pasta*

suggested pairing: dry lambrusco

### **secondi**

**PORK BELLY COTECHINO** - amish pork belly, sausage, lentils, carrot, thyme, lemon

*Progress, abundance, and financial luck for the year ahead*

suggested pairing: barbera

**PAN SEARED ORATA** - roasted potato, insalata di rinforzo

*Good fortune, stability, and a fresh start*

suggested pairing: verdicchio

**BISTECA COSTATA** - ribeye top cap, creamed card, fried onions, foie-gras-marsala

*Strength, endurance, and abundance*

suggested pairing: brunello

### **dolci**

**STUFFOLI (HONEY-FRIED DONUTS)** - local honey, ricotta, hazelnuts, candied orange peel

*Sweetness and luck to start the new year*

suggested pairing: moscato

**CHAMPAGNE PANNA COTTA** - pomegranate, mint, gold leaf

*Abundance, prosperity, and festive luxury*

suggested pairing: demi-sec champagne

**PANFORTE TUSCANO** - figs, almonds, dark rum, mascarpone cream, lemon

*Longevity, fertility, and a rich, prosperous year*

suggested pairing: chianti vin santo