



# IL DIVO

New York - Milano

## NEW YEAR'S EVE MENU

8 COURSE DINNER

Chef's amuse bouche

Seafood "maritata" soup

Shrimp beet salad

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Lobster agnolotti with butter sage bisque

Or

Risotto Milanese with ossobuco ragout, gremolata sauce

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Baked cod fish served with squid ink, capers sauce and candied fruits

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Lemon sorbet

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Filet Mignon served with sliced apples and roasted potaoes

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Panettone with mascarpone ice cream

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Cotechino served with lentils and polenta

\$150 per person

Tips and taxes not included

EXECUTIVE CHEF ANTONIO SAVINO