



Casa
NONNA

NEW YEAR'S MENU
3 COURSE MENU FOR \$90

- APPETIZER \$28 -

BEETROOT CARPACCIO

Goat Cheese Mousse, Candied Walnut,
Shaved Parmesan Cheese, Basil Aioli, Sorrel Leaves

- ENTREE \$55 -

BATTERED COD

Crab and Chorizo Risotto, Shaved Fennel, Black Peppercorn Sauce

OR



PAPPARDELLE AL RAGU

Slow Cooked Short Rib, Roasted Mushrooms, Roasted Tomato,
Preserved Lemon, Pecorino Romano Cheese

- DESSERT \$18 -

CHOCOLATE HAZELNUT MOUSSE

Mud Cake Sponge, Sea Salt Candied Hazelnut



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have an allergy please make sure to notify the Server, Manager or the Chef. Govt. taxes and Service charges levied; 12% VAT & 10% Service charge