

OSTERIA
TRE TASSI



NEW YEARS EVE

M E N U
A N T I P A S T O

FAMILY STYLE

CHIEF SELECTION OF IMPORTED COLD CUTS, OYSTERS, ALMOND-
CRUSTED SWORDFISH NUGGETS & TUNA TARTARE & SOURDOUGH
BREAD

I N S A L A T A

FAMILY STYLE

BABY GREENS, ROASTED PISTACHIO, POMEGRANATE SEEDS & PEAR
PROSECCO VINAIGRETTE

P A S T A

PICK ONE

RAVIOLI

HOUSE LOBSTER RAVIOLI, LOBSTER BISQUE SAUCE & MT VESUVIUS
PIENNOLO TOMATOES PDO & PINENUTS

FETTUCINE

HOUSE FETTUCINE, SMOKED PECORINO ROMANO, BLACK PEPPER -
TABLESIDE BLACK TRUFFLE SERVICE

MEZZE MANICHE

MEZZE MANICHE, ROASTED SUMMER PRESERVED TOMATOES, TROPEA
ONIONS, GUANCIALE, FINISHED WITH SMOKED PECORINO ROMANO
AND 25 Y/ AGED BALSAMIC

S E C O N D O

PICK ONE

STRACOTTO

BAROLO BRAISED VEAL CHEEK SERVED ON TRUFFLE POTATO PUREE AND
ROASTED KING TRUMPET MUSHROOM

ZUCCHINE

BAKED BABY ZUCCHINI STUFFED W/ ROASTED CHERRY TOMATO,
SMOKED BUFFALO MOZZARELLA, FRESH BASIL AND BASIL PESTO ON A
FRESH STRACCIATELLA FONDUE

SPIGOLA

MEDITERRANEAN SEA BASS BAKED IN PAPILOTE ON SALSA VERDE, SIDE
OF GRILLED SEASONAL VEGETABLES

D E S S E R T

PICK ONE

ZEPPOLA

CHOUX PSTRY, LEMON VANILLA PATISSERIE CREAM & AMARENA
CHERRIES

BABÁ

(TRADITIONAL SPONGE CAKE SOAKED IN RHUM W/ DIPLOMAT CREAM)