

MICHAEL'S ON NAPLES

December 31, 2023

NEW YEAR'S EVE PRIX FIXE

STUZZICHINO

ARANCINO MILANESE

Saffron risotto with gold leaf.

Trento DOC, Ferrari N.V. Trentino

FIRST COURSE

CARPACCIO DI POLIPO

Thin sliced Spanish octopus, balsamico sorbet,
fried basil, Sicilian olive oil

Etna Bianco, Tornatore '22 Sicilia

SECOND COURSE

CHITARRA ALL'ESPRESSO

Square cut spaghetti, braised oxtail, pancetta,
San Marzano tomatoes, toasted pine nuts

Aglianico, Terre D'Aione "Taurasi" '10 Campania

THIRD COURSE

PESCE LUNA

Pan roasted Hawaiian Opah fish,
pistachio brown butter sauce, celery root purée

Vermentino, Bosoni "Lunae" '22 Liguria

FOURTH COURSE

ANTILOPE

Porcini dusted Broken Arrow Ranch antelope loin,
braised red endive, roasted mushrooms, crispy shallots

Brunello di Montalcino, Sasso di Sole '17 Toscana

FIFTH COURSE

TORTA ALTE

Black tea cake, white chocolate ganache, brown butter gelato

Vino Passito di Sagrantino, Bocale '16 Umbria

Michael Dene

Owner

Massimo Aronne

GM & Sommelier

Eric Samaniego

Executive Chef