



NEW YEAR'S PRIX FIXE M E N U



STUZZICHINO CANNOLO SALATO

Savory cannoles, ricotta, soppressata, Parmigiano Reggiano
Franciacorta Brut Cuvée 22, Castello di Bonomi N.V. Lombardia

FIRST COURSE

PORRO AL TARTUFO

Leek terrine, Calabrian black truffle, cured duck yolk
Nebbiolo, Prunotto "Occhetti" '21 Piemonte

SECOND COURSE

RAVIOLINI

Foie gras raviolini, red onion agrodolce, saba
Trebbiano Naturale, Plani Arche '22 Umbria

THIRD COURSE

CAPELANTE

Baked scallop, celery root puree, apple salad, uni
Vermentino, Siddura "Erema" '22 Sardegna

FOURTH COURSE

ANTELOPE

Espresso rubbed antelope loin, confit chestnuts, potato, turnips
Brunello di Montalcino, Sasso di Sole '18 Toscana

FIFTH COURSE

SEMIFREDDO

Chocolate semifreddo, white chocolate sabayon, blackberry
Passito Di Pantelleria, Cantine Pellegrino '22 Sicilia

\$125 per person, plus tax and gratuity

\$185 with wine pairings

Happy New Year From Michael's on Naples Family!

The Michael's on Naples philosophy is simple: fresh, local, and authentic.
We thank you for joining us and take great pride in making your experience unforgettable.
Buon Appetito!

Michael Dene

Massimo Aronne

Eric Samaniego