

Bella

ITALIAN SOUL

NEW YEAR'S EVE 3 COURSE MENU

\$85 per person
\$45 wine pairing

Housemade **Focaccia**, taralli crackers, olive oil, balsamic, pecorino

ANTIPASTI

choose one

Seasonal **Chicories**, gorgonzola dolce, toasted walnuts, aged balsamic

Beets Agrodolce, oro blanco grapefruit, mint, basil, toasted hazelnuts

Octopus Carpaccio, pickled peppers, preserved lemon, fennel, green olive

Burrata, parma ham, nardello pepper conserva, sweet basil

PASTA

choose one

Casarecce, early girl tomatoes, basil, garlic, calabrian pepper

Fazzoletti, fennel sausage ragú, stracciatella, toasted pistachio

Agnolotti, sheep's milk ricotta, porcini, guanciale

FROM THE WOOD FIRE

choose one

Sea Bream, lemon, capers, broccoli di cicco, wild greens

Veal Marsala, trumpet mushrooms, black garlic, fresh herbs

Piedmontese Flat Iron, tomato conserva, crispy sunchokes

Add a shaving of fresh winter truffles per dish.
Please ask your server for best truffle pairing recommendations.

White Alba \$95
Black Perigord \$45

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EXECUTIVE CHEF **Michael Vargas** / SAHARA / LAS VEGAS / 12.31.2023



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