

# COTTA

OSTERIA - WINEBAR

## NEW YEAR'S EVE

3 COURSE PRIX FIXE \$55PP

COMPLIMENTARY GLASS OF PROSECCO

### APPETIZER

#### CREMA DI ZUCCA

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

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#### INSALATA DI CAVOLETTI DI BRUXELLES

SHAVED BRUSSELS SPROUTS, WALNUTS, LEMON ZEST AND RADICCHIO

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#### INSALATA A BASE DI BURRATA

BURRATA CHEESE, ARUGULA CHERRY TOMATOES AND LEMON DRESSING

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#### AGNOLOTTI ALLA ZUCCA

BUTTERNUT SQUASH AGNOLOTTI WITH A THYME BROWN BUTTER SAUCE

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#### POLPO CROCCANTE

WOOD-FIRED OCTOPUS, ARUGULA, CHERRY TOMATOES AND A LEMON DRESSING

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#### PIZZA DELICATA

BUTTERNUT SQUASH, PANCETTA, ROSEMARY AND MOZZARELLA

### ENTRÉE

#### TAGLIATELLE CON RAGU' D'AGNELLO

LAMB RAGU & PECORINO

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#### RISOTTO ALLA ANATRA

DUCK RISOTTO WITH POMEGRANATE & REGGIANO

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#### SALMORINO ARTICO

PAN SEARED ARCTIC CHAR WITH FINGERLING POTATO AND A LEMON CAPER SAUCE

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#### POLLO COTTO A LEGNA

WOOD-FIRED FREE CHICKEN WITH SAUTÉED BROCCOLI RABE AND BLACK OLIVES

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#### COSTOLETTE DI MANZO BRASSATO

BRAISED SHORT RIB WITH POLENTA MUSHROOM RAGU

#### BISTECCA DI RIB EYE

GRILLED RIB EYE WITH BOROLO SAUCE, WATERCRESS AND MASH POTATOES

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### DESSERT

#### NUTELLA CALZONE

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CHERRY CHEESECAKE IN A MASON JAR

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TIRAMISÚ