Materia
RISTORANTE

NEW YEARS EVE 2026

IL MENU 'ESPRESSIONE'

A SIX COURSE DEGUSTATION MENU EXPRESSING OUR EMOTION OF ITALIAN GASTRONOMY

APERITIVO

WELCOME SNACKS FROM THE KITCHEN

ANTIPASTO

CRUDO DI PERSICO, MELA, SHISO E QUINOA SOFFIATA

FLUKE CRUDO, GREEN APPLE, SHISO, PICKLED HON SHIMEJI MUSHROOM

PRIMO

AGNOLOTTI DEL PLIN IN BRODO DI CAPONE

DUCK FILLED AGNOLOTTI IN CAPON BROTH

POI

GNOCCHI DI PATATE, BURRO BRAZZALE, PARMIGIANO VACCHE BRUNE E TARTUFO

POTATO GNOCCHI, ITALIAN ALP BUTTER, PARMIGIANO & PERIGORD TRUFFLE

SECONDO

IPPOGLOSSO GLASSATA AL PATATE, CARCIOFI E TARTUFO

LIGHTLY COOKED HALIBUT, STEWED ARTICHOKE, BLACK TRUFFLE YUKON POTATO

PIATTO PRINCIPALE

ANATRA GLASSATA AL MIELE, INDIVIA, PER

SPICED HONEY GLAZED ROHAN DUCK BREAST, BRAISED ENDIVE, BOSC PEAR

FINE

SPUMA AL CIOCCOLATO, GELATO ALLA NOCCIOLA, CACAO

WARM CHOCOLATE MOUSSE, HAZLENUT GELATO & COCOA CRUMBS

$150 PER PERSON, PLUS TAX & GRATUITY

TASTING MENU REQUIRES PARTICIPATION OF ENTIRE PARTY

*These items are cooked to order and may be served raw or undercooked.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
*Before Placing your order, please inform your server of any allergies