



NEW YEARS EVE

Seating's

 5:30 / 6:00 / 6:30pm

Featuring

3 course Prix Fixe menu \$95

5 course Chefs tasting \$125

7:30 thru 930 pm

Featuring

3 course Prix Fixe menu \$95

7 course Chefs tasting \$160

860 567 3326

info@materiaristo.com

RESY

Materia
RISTORANTE



Seating's 5:30 / 6:00 / 6:30pm

3 course Prix Fixe menu \$95

WELCOME SNACK & PROSECCO TOAST

AMUSE BOUCHE

ANTIPASTI, CHOICE OF:

GRILLED LOBSTER TAIL, BELGIAN ENDIVE, SEA
URCHIN EMULSION

YELLOWFIN TUNA CARPACCIO 'ALLA
MARINARA'

RADICCHIO SALAD WITH WINTER CITRUS

BEEF TARTAR, FRIED SUNCHOKES & BLACK
GARLIC

SECONDI, CHOICE OF:

VEAL OSSOBUCO & RISOTTO ALLA MILANESE

POACHED HALIBUT, CONFIT TOMATO &
STUFFED CABBAGE

ROASTED DUCK BREAST, FOIE GRAS &
PICKLED CABBAGE

PACCHERI ALLO SCOGLIO

DOLCI, CHOICE OF:

PISTACCHIO SEMIFREDDO WITH CHERRY &
DIPLOMAT CREAM

PANNETTONE WITH ZABAIONE

CLASSIC TIRAMISU

5 course Prix Fixe menu \$125

WELCOME SNACK & PROSECCO TOAST

AMUSE BOUCHE

ANTIPASTO

TUNA CARPACCIO, CONFIT TOMATO &
SMOKED BURRATA

PRIMO PIATTO

RISOTTO ALLA MILANESE – SAFFRON
& 18K GOLD LEAF

TERZO PIATTO

SCALLOP, POACHED POTATO,
FRANCIACORTA SAUCE & OSETRA
CAVIAR

PIATTO PRINCIPALE

DUCK BREAST, FOIE GRAS TERRINE,
PICKLED CABBAGE

DOLCE

WARM CHOCOLATE MOUSSE,
PANETTONE CRUMBLE

Optional Wine pairing available



Seating's 7:30pm thru 9:30pm

3 course Prix Fixe menu \$95

WELCOME SNACK & PROSECCO TOAST

AMUSE BOUCHE

ANTIPASTI, CHOICE OF:

GRILLED LOBSTER TAIL, BELGIAN ENDIVE, SEA
URCHIN EMULSION

YELLOWFIN TUNA CARPACCIO 'ALLA MARINARA'

RADICCHIO SALAD WITH WINTER CITRUS

BEEF TARTAR, FRIED SUNCHOKES & BLACK
GARLIC

SECONDI, CHOICE OF:

VEAL OSSOBUCO & RISOTTO ALLA MILANESE

POACHED HALIBUT, CONFIT TOMATO &
STUFFED CABBAGE

ROASTED DUCK BREAST, FOIE GRAS & PICKLED
CABBAGE

PACCHERI ALLO SCOGLIO

DOLCI, CHOICE OF:

PISTACCHIO SEMIFREDDO WITH CHERRY &
DIPLOMAT CREAM

PANNETTONE WITH ZABAIONE

CLASSIC TIRAMISU

7 course Degustazione \$160

WELCOME SNACK & PROSECCO TOAST

AMUSE BOUCHE

ANTIPASTO

YELLOWFIN TUNA CARPACCIO, CONFIT
TOMATO & SMOKED BURRATA

PRIMO PIATTO

BEEF TARTARE, FRIED SUNCHOKES,
CURED EGG YOLK

TERZO PIATTO

RAVIOLI IN BRODO

QUARTO PIATTO

TAJARIN, BURRO E PARMIGIANO,
PERIGORD TRUFFLE

QUINTO PIATTO

SCALLOP, FRANCIACORTA SAUCE,
OSETRA CAVIAR

PIATTO PRINCIPALE

ROASTED DUCK BREAST, FOIE GRAS
TERRINE, PICKLED CABBAGE

DOLCE

WARM CHOCOLATE MOUSSE,
PANETTONE CRUMBLE

Optional Wine pairing available



Menu and Pricing subject to market change