

THE MARKET ITALIAN 2025/26

NEW YEAR'S MENU

(WE ACCOMMODATE ALLERGENS, RELIGIONS, AND ANY DIETARY RESTRICTIONS. THIS MUST BE INFORMED TO THE RESTAURANT BY SUNDAY, DECEMBER 29, AT 12:00 PM)

SNACKS SERVED FAMILY STYLE

ITALIAN MARINATED OLIVES, 24-MONTH AGED PARMESAN (L)
ARANCINI TRUFFLE, ORGANIC MOZZARELLA, TRUFFLE MAYO (G)(L)
RULIANO HAM AIR DRIED 24 MONTHS FROM PARMA
CRUSTADE CAVIAR, STRACCIATELLA, DILL (G)(L)
NV - Ferrari - Maximum Blanc de Blancs - Trentodoc

ANTIPASTI

HALIBUT, MUSSEL SAUCE, ZUCCHINI, OLIVES, TOMATO, PARSLEY (L)
2024 Langhe Bianco Sorriso - Paolo Scavino - Piemonte

STARTER

BEEF TARTARE, WHITE TRUFFLE, PARMESAN, HAZELNUTS, OLIVE OIL (L)(N)
2022 Chiaranda Chardonnay - Contessa Entellina - Donnafugata - Sicilien

PASTA

RAVIOLI FILLED WITH RICOTTA AND SPINACH, LOBSTER RAGOUT, CELERIAC, TARRAGON (G)(L)
2023 Pinot Nero - Maculan - Veneto

MAIN COURSE

DANISH VEAL TENDERLOIN WITH TRUFFLE SAUCE, MUSHROOM TART, BROCCOLINI (G)(L)
2021 Barolo - Grimaldi - Piemonte

DESSERT

CHOCOLATE FONDANT WITH CHERRY SORBET, CRUMBLE, VANILLA CRÈME (G)(L)(N)
2023 Recioto della Valpolicella - Righetti - Veneto

NEW YEARS MENU: 1295,- PR PERSON

WINE PAIRING: 850,- PR PERSON

AFTER THE BELL HITS 12 YOU CAN JOIN THE PS BAR AND GRILL, NEW YEAR'S PARTY.