



**A 16**

## **HOLIDAYS FAMILY-STYLE**

For the months of November and December, A16 is proud to present our Holiday family-style menu. Parties of 6 or more can choose a custom menu with optional wine pairings to make your gathering truly memorable.

- Cost is \$50-\$75 per person, based on selections and exclusive of wine pairings, tax and gratuity.
- We require 1 week advance ordering to procure and prepare custom menus
- There will be a 48 hour cancellation policy
- Menu items are subject to change based on market availability
- We kindly request no substitutions

### **ANTIPASTI:** (choice of 3 for 6-10 people; 4 for 10 or more)

- Baked ricotta with braised market vegetables
- Marinated mushrooms with roasted cipolline and bitter greens
- Shellfish gratinata
- Pumpkin sformato with pine nuts and currants
- Chard and ricotta involtini with radishes and olives
- Octopus terrine with ceci beans and celery
- ‘Ncapriata: dried favas with bitter greens and pecorino
- Sardines al beccafico: sardines baked with golden raisins and oranges
- Roasted sweetbreads with house-made mustard and fennel
- House-made salt cod crudo with rinforzo
- A16 salumi and Caseificio Gioia burrata with house-marinated olives

### **PASTA AL FORNO:** (choose one)

- Neapolitan timballo with mozzarella, tomato, olives, capers and basil
- Lasagne di Carnevale with spicy meatballs, tomato, basil and ricotta
- Lasagne with wild mushrooms, bitter greens and ricotta
- Pasta con le sarde: baked rigatoni with sardines, pine nuts and currants

**SECONDI:** (choose one)

- Porchetta
- Pesce al sale
- Pork shoulder roast with persimmons and hazelnuts
- Braised veal shank alla Genovese
- Whole roast duck
- Braised rabbit with leeks and green olives
- Pork zampone: sausage-stuffed trotter braised in red wine and mosto
- Octopus stew with potatoes and fennel
- Whole roasted lamb with garlic, rosemary and lemon
- Beef rib roast

**CONTORNI:** (choice of 2)

- Gatto di patate
- Braised market greens
- Cannellini beans with garlic and oregano
- Roasted potatoes with lemon and rosemary
- Arugula salad with lemon and olive oil

**DOLCI** (choose one)

- Cannoli with candied orange zest, cocoa nibs and Sicilian pistachios
- Pine nut rotolo: sponge cake with pine nuts and ricotta crema
- Chocolate riso nero tortino
- A16 gelati and sorbetti