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BY [KELLY BARBIERI](#) | [DINING + DRINKING, NEWS](#) | JUNE 8, 2015



As any New Yorker knows, spending a summer say in Central Park is heaven. What better way to cap a perfect day then with a lavish dinner? Lucky for you, we have the perfect place.

[A Voce](#) is located on the third floor of the Time Warner Center just steps from the park. The room is bright and airy, and my guest and I sat at a table for two that was private and allowed for good conversation and a gorgeous view of bustling Columbus Circle.



Service at A Voce is impeccable. The entire dining staff is extremely attentive and does well at anticipating diners' needs. Right after we ordered the tasting menu with wine pairing, the server brought out warm focaccia bread rubbed with olive oil and topped with sea salt, accompanied by a gorgeous cake of butter.

Executive Chef, Riccardo Bilotta's tasting menu is exquisite, and sommelier Olivier Flosse pairings did a fanatic job of bringing out the flavors of all the dishes.

We started with the Polopo, a dense-yet-light octopus terrine that was sweet and discrete, served with shaved marinated asparagus and peppered with capers zabayon. The dish was paired with Pasqua Prosecco Brut, which added even more sun and whimsy to the dish.



Next was a rich, spring-green risotto, which had such a depth of flavor that stilled the conversation at the table. Made with Maine lobster, saffron, brandy and tarragon Cataratto, this may be one of the best risottos this writer (who is of Italian heritage) has ever tasted. The dish was served with a chilled glass of Anthilia, Donnafugata: the crispness of which cut through the richness of the rice and allowed us to taste each bite anew.



The tiny raviolini, stuffed with sheep cheese and marjoram, was next. The light and creamy sauce was enriched with mussels and raisins. We wanted more. It was also served with the Anthilia, Donnafugata, which kept the course bright and springy.

The entree was a wonderful six-ounce dry-aged sirloin, topped with bone marrow and served with a bright panzanella and green tomato compote. The earthy and deep-red Barbera D'Asti, Camp Du Russ, Coppo was glorious, with notes of leather and herbs, and a hint of smoke.

To top off the meal (and our bellies), warm bomboloni (Italian doughnuts) were brought out accompanied by a decadent

chocolate hazelnut fonduta sprinkled with maldon salt.



Then came the main sweet event: Milk Chocolate Curl: poached rhubarb, amaro puree and mint gelato, which was glorious to behold, but tough to finish as we were so full. The sweets were served with sweet chilled glass of Pellegrino, Passito di Pantelleria, which gave a lingering sweet finish to the meal without becoming cloying.

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