

New Year's Eve

MENU

Welcoming Toast with a Glass of "Jean Pierre Lamoreaux Rosé"

Chick pea burger with béarnaise sauce with black pepper and silver skin onions in a sweet sour

Starters

Pioppini mushroom soup, pumpkin in olive oil and chopped raw red prawns with Burrata cheese flakes

Crispy rice pasta Cannelloni with turnip and smoked Provolone cheese tops, purple potato reduction and tartlet with leek cream and cardoon tempura

Main Courses

Cappellacci with artichokes, Pecorino cheese and black truffle

Mille-Feuille with seasonal vegetables, basil pesto and fried chive

Desserts

White chocolate and olive oil mousse on a cream of lemon sauce with sweet capers and frozen dark chocolate ice cream

Chocolate Pralines

Coffee

From our cellar:

Champagne Jean Pierre Lamoreaux Rosé

Falanghina Serrocielo DOC "Feudi di San Gregorio"

Sagrantino di Montefalco - Colpetrone DOCG - Tenute del Cerro

Champagne Joelle Sausseret

Mineral water

Live music during the dinner. After midnight we will serve Cotechino with lentils and Grapes to celebrate the New Year

220€
per person, taxes included