

New Year's Eve

MENU

Welcoming toast with a Glass of "Jean Pierre Lamoreaux Rosé" Champagne

Crab and salt cod burger with black pepper béarnaise sauce and silver skin onions in a sweet sour

Starters

Scorpion fish creme caramel, clam stew and parsley jelly

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

Main Courses

Cappellacci pasta with artichokes, seafood sauce and squid ink tuile

Soft veal with red beet pancakes and foie gras

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