

NEW YEAR'S EVE DINNER 2022

M E A T

"Welcome entree sparkling wine bubbles"

STARTERS

Palette of Parma Langhiranese aged 24 months with a selection of Pecorino Toscano, accompanied with corn cream, sopressa and balsamic reduction.

Speck rolls with late-season radicchio and poppy.

FIRST COURSE

Ravioli stuffed with Asiago and late radicchio with speck clarified butter and almonds.

Press-drawn macaroni with crushed walnuts, truffles and black pepper.

"Lemon sorbet variegated with Vodka and Prosecco"

MAIN DISH

Irish beef fillets with porcini mushroom sauce.

DESSERT

Pistachio mousse on white chocolate basket with hot berries.

WAITING FOR MIDNIGHT

Coffee and house biscuits with chantilly cream.

AND

HAPPY NEW YEAR

€. 130 to person

Drinks and covered excluded

RESERVATION IS RECOMMENDED

Dinner will start at 20:00! We are waiting for you !

MEAT MENU

