

NEW YEAR'S EVE DINNER 2023

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.

Beef tartare in a pistachio crust with sweet and sour first fruits.

FIRST COURSE

Ravioli stuffed with Chianina and cardoncelli mushrooms with truffle and walnut cream.

Radicchio risotto blended with Amarone and flakes of half-carcass.

"Lemon sorbet variegated with Vodka and Prosecco"

MAIN DISH

Iberian pork fillet with honey sauce and chestnut puree.

DESSERT

Pistachio foam with caramelized almond crunch and white chocolate sauce.

WAITING FOR MIDNIGHT

Coffee and house biscuits with chantilly cream.

AND

HAPPY NEW YEAR

€. 150 to person

Drinks and covered excluded

RESERVATION IS RECOMMENDED

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

