

New Year's Eve Dinner

AMUSE-BOUCHE
GLASS OF PROSECCO

APPETIZERS

Mazara del Vallo Shrimp in tempura, Lardo di
Colonnata, Paprika mayonnaise

Duck speck, Belgian Endive au gratin with Herbs
and Wasabi

FIRST DISHES

Stuffed Pasta with Pecorino, Mussels and
Pistachio

Risotto with Milk, Mushrooms, Black Truffle and Walnuts

MAIN COURSES

Beef cheek braised in Barolo wine, Cauliflower with
Chamomile and Black Truffle

Roasted octopus with orange, sweet potato and
mixed baby vegetables

PRE DESSERT

DESSERT

Cake with a warm heart of Chocolate, Berries
and Vanilla creme

SMALL BAKERY

GLASS OF CHAMPAGNE, ZAMPONE
COTECHINO AND LENTILS FOR
MIDNIGHT

150€ p.p. (Drinks not include)