

New year's eve
DINNER MENU



APERITIF RECEPTION

AMUSE BOUCHE

Oyster crème brûlée,
apple granita, caviar

APPETIZER

Quail in mushroom crepinette *with Tuscan
spices, emerald and parsnip bread sauce*

FIRST COURSES

Risotto with shellfish, *candied lemon
and smoked buffalo butter*

Braised ravioli *with chestnut
and morel consomme*

SECOND

Beef tenderloin, *foie gras royale sauce,
truffle mashed potatoes*

DESSERT

*White chocolate and panettone
namelaka, muscat zabaglione*

COFFE

Pagnini Coffe

AT MIDNIGHT

*Bottle of bubbly
Lentil and cotechino cannoli
Pandoro and panettone*

Bread, quirks and vices

140€ excluding wine and water