
New Year's Eve 2020

ENTRÉE

Cotechino (baked salami) with lentils mousse

STARTERS

Steak Tartare with quail egg

Insalata Russa (Olivier Salad)

Vitello Tonnato (Veal with tuna sauce)

Salted cod with polenta

Sardines on Beccafico recipe

Caponata with swordfish and aubergines

FIRST COURSES

Ravioli (stuffed pasta) with Valgrana cheese on a mousse of artichokes, lemon powder and black pepper

Risotto with purple cabbage, shrimps carpaccio and pèrlage of balsamic vinegar

MAIN COURSE

Beef Cheek braised with Barolo with potatoes and carrots

(VEG choice: Parmigiana of eggplants with buffalo mozzarella and lentils purée)

DESSERTS

Savoardi with zabaione flavoured with Moscato d'Asti

Crumble of Panettone with pears, cinnamon and dark chocolate

MIDNIGHT

Flute of Prosecco Vintage of Valdobbiadene



COFFEE and SPIRIT

BREAD, WATER and SERVICE included

PRICE PER PERSON 70€

wines excluded

RESERVATION IS APPRECIATED, SUBJECT TO AVAILABILITY

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