
New Year's Eve 2019

ENTRÉE

STARTERS

Steak Tartare with pears cooked in red wine and bread croutons

Insalata Russa (Olivier Salad)

Vitello Tonnato (Veal with tuna sauce)

Cotechino (baked salami) en croute with lentils

Artichokes flan with cream of Parmesan and egg powder

Salmon roll stuffed with robiola cheese, chives and butter

FIRST COURSES

Agnolotti (pasta) stuffed with three roasted meat with their sauce

or

Risotto with squid ink and shrimp marinated with cognac and orange

or

Ravioli (pasta) stuffed with pumpkin and cream of Castelmagno cheese

MAIN COURSES

Beef braised with Barbera d'Asti with rosate potatoes and spring onions

or

Parmigiana of eggplants with buffalo mozzarella and carrots

DESSERTS

Bûnet & Tiramisù

MIDNIGHT

Flute of Prosecco Vintage of Valdobbiadene



COFFEE and SPIRIT

BREAD, WATER and SERVICE included

PRICE PER PERSON 60€

wines excluded

RESERVATION IS APPRECIATED, SUBJECT TO AVAILABILITY

011-43.655.62