



New Year



Aperitif

A glass of Franciacorta "Il Mosnel"

Entrée of the traditional hot "straciatella" soup made with low miles organic eggs from "San Bartolomeo" farm and Parmigiano Reggiano Stravecchio cheese, garnished with little lemon zest

Tasty broccoli balls

with organic quenelles quinoa and citrus sauce

Potato foam and black Norcia truffle

served with ground chestnuts and celery root

Homemade raviolone filled with burrata

served with our Sicilian aubergine sauce, olives, Filicudi capers and ricotta salata cheese

Carbonara risotto from "Riserva San Massimo" farm

made with cheese, pepper and truffle

Courgette parmigiana and confit tomato leaves

with honey and carrot sauce flavored with orange and thyme

Cocchetto of Casteluccio lentils

and crispy homemade seitan "Cotechino"

Light Tempura

with seasonal vegetables, artichokes, apples and sage leaves

"Black Forest" cake

with organic dark chocolate, black cherry and red berries heart, crunchy chocolate disks and small red fruits for an happy new year

"New Year Eve's Fantasy" made by our pastry chef:

Organic coffee served with biscuits mignon and caramel crispy

