

New Years Eve
Menu
STARTERS

Sea Bass Carpaccio

Mediterranean-style Tuna tartare

Violet prawn carpaccio with burrata mousse and truffle

FIRST COURSES

Tagliolini with cacio e pepe , shrimps and lemon dust

Tuna and truffle raviolo on a purple potato cream

MAIN COURSES

Lamb roulade with brown stock and cardoncello mushrooms

DESSERTS

Pan capra

(Sponge cake base with whipped goat ricotta served with honey comb)

AT MIDNIGHT WE WILL TOAST TOGETHER
LENTILS AND COTECHINO (LEGENDARY ITALIAN
SAUSAGE) AND TRADITIONAL DESSERTS TO
FOLLOW

€95 (BEVERAGES EXCLUDED))