



# NEW YEAR'S EVE MENU



## *Appetizers*

Gorgonzola croquettes with walnuts and balsamic cream

Gilardeau oysters n°3 with Bloody Mary

Red prawn carpaccio, limoncello gel, carasau bread, and olive oil ice cream

## *First Course*

Cauliflower cream with osetra caviar, truffle caviar, quail egg yolk, and grated black truffle

Agnolotti Bianconeri Lobster, lobster bisque, chili caviar, and chervil

## *Second Course*

Grapefruit granita with lambrusco negrini

Free-range chicken breast cooked at low temperature with a reduction of meat jus and marsala, creamy truffled polenta, and white truffle slices

## *Desserts*

Macaron filled with gianduja cream and truffle, coffee soil and nuts, nougat ice cream

Nougat on the table

### **Menu Price:**

Adults €220

Children €60

\*\*Drinks included





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## *Appetizer*

Mini bambino pizza with grated truffle

## *First Course*

Mezze penne Benedetto Cavalieri with Bolognese sauce

## *Second Course*

Veal tenderloin escalope Milanese with French fries

## *Desserts*

Bibi e Bibo ice creams

Nougat on the table

### **Menu Price:**

Adults €220

Children €60

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