

New Year's Eve Menu



DECEMBER 31ST 2021

APERITIF

OCTOPUS, CRISPY JERUSALEM ARTICHOKE, PUMPKIN SAUCE

LENTILS, *COTECHINO* SAUSAGE, RED PRAWN

FUSILLI, *AGLIONE* CREAM, CUTTLFISH, MINT

CANNELLONI, SCORPION FISH, ARTICHOKE, BURRATA

EUROPEAN BASS FILET, TRUFFLE SAUCE, POTATOES, CAVIAR

CHOCOLATE FANTASY, TANGERINE SORBET

GRAPE AND SEASON'S DRIED FRUIT

WINES

TORRICELLA 2019, CHARDONNAY TOSCANA IGT

CHAMPAGNE HENRIOT BRUT SOUVERAIN

€90 PER PERSON WITH PAIRED WINES