

NEW YEAR'S EVE 2017

MENU A LA CARTE

APPETIZERS

Three Baked Scallops with pain d'epices: with endive braised in honey, with porcini mushrooms and with cognac 18,00

Millefeuille of smoked tuna, vegetables cruditée and salmon caviar 20,00

Sea breams fillets in pumpkin "saor" 18,00

Duck breast carpaccio with caramelized pears in cinnamon 20,00

FIRST COURSES

Black ink and pomegranate risotto	18,00
Cannelloni with scampi and Treviso radicchio	20,00
Spaghetti with Lobster in Busara sauce	25,00
Tagliatelle with duck and truffle ragout	25,00
Artichokes tortelloni with Taleggio cheese and cashew cream	18,00

SECOND COURSES

Mixed grilled fishes	25,00
Monkfish in saffron with raisins and almonds	25,00
Beef fillet rolled in lard with Barolo sauce and kumquats	25,00
Lamb leg in mustard with potatoes and wild fennel	25,00

DESSERTS

Panettone with soft cheese cream and wild berries	8,00
Black chocolate mousse with raspberry sauce	8,00
Traditional Tiramisù with Sassello amaretti	8,00
Lemon and Strawberries Sorbet	8,00

Cover charge included Drinks not included