



SAN STAE

NEW YEAR'S EVE 2019

MENU

STARTERS

Salmon marinated with lime, pink pepper and ginger, smoked right on the spot	15,00
Sardines and prawns "in saor", creamed dried cod and cuttlefish in black squid ink served with polenta	20,00
Tuna tartare with Dijon mustard, hot chili and soy "caviar" pearls	20,00
Capocollo morsels with porcini mushrooms and foamed pumpkin	20,00
Sous-vide poached egg with foamed potatoes and black truffle	18,00

FIRST COURSES

Pumpkin risotto with scallops	20,00
Home made gnocchi with oven baked granseola with rosemary	24,00
Artisanal ravioli with busara langoustines sauce, cherry tomato confit and basil	20,00
Creamed Lamon beans with fresh Maltagliati and foie gras nuggets	20,00
"Spaghettoni di Gragnano" Carbonara with Sauris guanciaie and gold flakes	25,00

SECOND COURSES

Turbot ribs with cocoa butter on creamed topinambur and purple potatoes	30,00
Grilled prawns with avocado, almonds and sour cream	30,00
Pork guanciale marinated in beer with creamy potatoes, crispy vegetables and black tuffe	25,00
Chateaubriand filet with Amarone sauce, creamy potatoes and fresh spinaches	35,00
Cotechino (traditional pork sausage) with lentils, foamed potatoes and mustard	20,00

DESSERTS

Triple chocolate mousse	10,00
Mille-feuille with Nutella	8,00
Traditional Panettone or Pandoro with warm zabaion cream	10,00
Panna cotta with forest fruits	10,00
Pink grapefruit sherbet with fresh mint	6,00

**Cover charge included
Drinks not included**