

New Year's Eve menu

Starters:

- ✓ Red tuna tartare with avocado, cappers and red onion € 24.00
- ✓ Blue lobster Catalan salad with basil, cherry tomato, potatoes and onion € 32.00
- ✓ Cipriani beef carpaccio with Umbrian winter black truffle € 26.00
- ✓ Artichoke flan alla gricia with pecorino cheese and bacon € 15.00

First courses:

- ✓ Homemade tagliolini with blue lobster with cherry tomatoes and basil € 34.00
- ✓ Paccheri with local sea bass and black winter truffle € 26.00
- ✓ Risotto with Treviso radicchio salad, Castelmagno cheese and Barolo reduction € 26.00
- ✓ Homemade fettuccine with Porcini mushrooms and black winter truffle € 27.00
- ✓ Chef's fresh paccheri with local scampi and clams € 28.00

Second courses:

- ✓ Grilled fish fillet with baby vegetables and sweet&sour reduction € 32.00
- ✓ Grilled scampi and king prawns € 40.00
- ✓ Local sea bass in salt crust (minimum for 2 people) € 90.00
- ✓ Beef fillet mignon with green pepper sauce € 34.00
- ✓ Beef Chateaubriand with black winter truffle and porcini mushrooms (minimum 2 people) € 90.00

Side:

- ✓ Seasonal vegetables € 10.00

Dessert:

- ✓ Nougat parfait with crunchy almonds and dark chocolate sauce € 14.00
- ✓ Classic Tiramisù with coffee € 12.00
- ✓ Mixed wild baby strawberries with hot Zabaione € 18.00