



MENU DI CAPODANNO New Year's Eve menu

Entrée accompagnamento con calice di champagne.

ANTIPASTI

Smoked black angus carpaccio with truffle, Parmesan fondue
and semi dry yellow tomato

Beef sushi with Philadelphia avocado mango and cadaifi pasta
and teriyaki sauce

PRIMO

Pumpkin and Parmesan RAVIOLI with cream of butter and sage
and smoked ricotta.

SECONDO

wagyu japan A5 beef with sweet potato puree with purple
carrots, asparagus and brown stock.

DOLCE

Pandoro with mascarpone cream and berries

The reservation at 8.00 pm.

Menu 140 euro per person. Menu composed of: Entrée and glass
of Franciacorta 2 starters 1 first 1 second with side dish covered
fresh water. Drinks and wine not included.

