



NEW YEAR'S EVE

200 euros

WELCOME CHAMPAGNE GLASS

APERITIF BETWEEN THE VEGETABLE GARDEN AND THE SEA

Turnip greens and king crab temaki

Black cabbage chips, octopus and fermented fennel

Corn pancake, oyster and mountain pine

Turnips carpaccio and white fish, almonds and pomegranate

Cod sandwich, cabbage and marinated cauliflower

TROUT IN CROISSANT CRUST, METHOD CLASSIC SAUCE
AND ITALIAN CAVIAR

TYPICAL ESCAROLE PIZZA

MUSHROOMS RISOTTO, PURPLE PRAWN AND WHITE TRUFFLE

TAGLIOLINO PASTA WITH BURNED BUTTER,
MEDITERRANEAN BLUE FISH AND RAMATA ONION

MEDITERRANEAN LOBSTER, HAZELNUTS
AND CURLY CABBAGE

DUCK, TANGERINE AND BOTTARGA

YOGURT, BEETROOT AND SEAWEED

ODE AL MONTE CERVIALTO

HOLIDAY SEASON PASTRIES

COTECHINO E LENTICCHIE

Wine pairing

Sommelier selections - 80 euros



CONSUMER WARNINGS

Raw materials: some dishes and/or ingredients are prepared with raw materials that are deep frozen at the origin to ensure food quality and safety, as described in the HACCP Plan according CE Reg. 852/04 and 853/04 as amended or supplemented. Feel free to ask your waiter for any further clarification on this matter.