



# New Year's Eve fish menu

## CHEF'S WELCOME

*Crispy codfish on lentil puree  
jalapeño and sweet and sour tropea onion*

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## STARTER

*Lightly seared amberjack carpaccio  
marinated in ponzu, passion fruit and jalapeñ*

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## FIRST COURSE

*Artisanal Linguine, Mazara del Vallo red prawns  
turnip tops and buffalo mozzarella flavoured with lemon gras*

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*Tangerine sorbet*

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## MAIN COURSE

*Wild turbot fillet, artichokes  
purple potatoes and dehydrated Taggiasca olives*

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## DESSERT

*Cremino with two chocolates  
blueberry, lime and mint soft biscuit*

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## PAIRED WINES

*One bottle for every two people from the following proposals:*

*White: Chardonnay Attems Frescobaldi i.g.t*

*Red: Chianti Classico Frescobaldi Tenuta di Perano d.o.c.g.*

*Bottle of Valdobbiadene prosecco at midnight*

**PRICE PER PERSON**

**130€**



# New Year's Eve meat menu

## CHEF'S WELCOME

*Crispy codfish on lentil puree  
jalapeño and sweet and sour tropea onion*

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## STARTER

*Chianina beef, warm classic gaspacio  
and crispy egg yolk*

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## FIRST COURSE

*Ravioli del plin filled with veal genovese,  
saffron and black truffle*

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*Tangerine sorbet*

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## MAIN COURSE

*Black Angus fillet rossini style, stewed artichokes  
foie gras escalope and sweet and sour rhubarb*

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## DESSERT

*Cremino with two chocolates  
blueberry, lime and mint soft biscuit*

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