

New Year's Eve Menu

Guests may choose one starter, one main, and one dessert

AMUSE-BOUCHE

Parmesan Gnocchi with Black Garlic Cream (V, D)

Light, crisp gnocchi topped with a silky black garlic cream and aged Parmesan

STARTERS

Insalata di Granchio e Finocchio (S, GF)

Fresh crab with shaved fennel, pink grapefruit, baby herbs, and lemon oil

Caponata con Ricotta Salata (V, GF)

Eggplant stew with sweet-sour notes, capers, pine nuts, and crumbled aged ricotta

Vitello Tonnato (GF, D)

Thinly sliced veal loin with a velvety tuna-caper sauce, fried capers, and microgreens

STARTERS

Porcini Mushroom Cappuccino (V, D)

Creamy porcini soup served in an espresso cup with truffle foam and Parmesan crisp

Dietary Symbols

V – Vegetarian | GF – Gluten-Free | G – Contains Gluten

D – Contains Dairy | N – Contains Nuts | S – Shellfish/Seafood | F – Contains Fish | A – Contains Alcohol

MAIN COURSES

Branzino al Forno con Zucchine & Limone (F, GF)

Oven-roasted Red Snapper with charred zucchini, lemon confit, and caper butter

Filetto di Manzo con Crema di Barolo (A, GF)

Beef tenderloin grilled medium-rare, Red wine reduction, sunchoke purée, and winter root vegetables

Torretta di Melanzane & Funghi Porcini (V, D, GF)

Grilled eggplant and porcini mushroom stack with smoked mozzarella, basil oil, and tomato essence

DESSERTS

Torta di Cioccolato & Olio d'Oliva (V, GF)

Dark chocolate cake with olive oil, sea salt, and mascarpone cream

Panna Cotta al Pistacchio (V, D, N, GF)

Velvety pistachio panna cotta with raspberry compote and crushed pistachios

Sfogliatella with Vanilla Ricotta (V, G, D)

Crispy Neapolitan pastry filled with sweet ricotta and candied citrus, dusted with icing sugar

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