NEW YEAR'S DAY LUNCH

€115 per person, including a welcome flute of champagne, water and coffee

APPETISERS

Salame Milano, Parma ham, coppa, strolghino salami, cauliflower and pickle salad, beef tartare with mustard and parmesan shavings, veal with tuna sauce and anchovies, Catalan-style octopus salad, Mediterranean-style cuttlefish salad, chicken liver paté, stuffed hard-boiled eggs, Cantabrian anchovies, duck terrine with orange, smoked salmon with capers, smoked tuna with mango tartare, oysters, scampi, cockles, razor clams, creamed cod buttons and caramelized peppers, shrimp cocktail

BAKER'S CORNER

Pizza, focaccia, focaccia with prosciutto and stracchino cheese, phyllo pastry parcel with vegetable, savory puff pastry bite, panettone, quiche Lorainne, taralli, breadsticks, puff pastry crisps, focaccia from Bari with onions and olives, mixed bread basket, radicchio and speck roll, white pizza with turnip tops and smoked provola cheese

VEGETARIAN CORNER

Arugula, songino, vegan cheese salad, arugula and pomegranate, mixed grilled vegetables, cauliflower salad with pine nut and fennel, chickpea hummus with sun-dried tomatoes, stracciatella cheese, mozzarella bites, smoked mozzarella, cheese platter, gorgonzola flakes with walnuts and honey, Russian salad

ONE FIRST COURSE AND ONE MAIN COURSE AT YOUR CHOICE

Pumpkin risotto, gorgonzola cheese cream and amaretti

Lobster tagliolini and yellow datterini tomatoes

Maccheroncini pasta with lamb ragout, cardoncelli mushrooms and hazelnuts

Guinea fowl roll stuffed with dried fruit, grilled radicchio and red wine sauce

Turbot slice with chicory and mazzancolle prawns guazzetto

Organic poached egg with potato cream, Jerusalem artichoke foam and black truffle

DESSERTS

Selection of desserts crafted by pastry chef Beniamino Passannante.

In case of allergies or food intolerances, kindly notify our personnel who will provide you with suitable information about our dishes and beverages A discretionary employee contribution of 5% will be added to your bill

