



Menu
SAN SILVESTRO

Traditional grand aperitif buffet with finger food courtesy of our chef

FRANCIACORTA CONTADI CASTALDI 2019

Risotto Acquerello with “cavolo nero” cream, parmesan fondue and almond petals with drops of DOP balsamic vinegar

ROSSO DI MONTALCINO SASSO DI SOLE 2022



Fresh homemade tortelli pasta filled with pumpkin squash on a bed of deer ragù, rosemary oil and flakes of pecorino cheese with herbs

ROSSO DI MONTALCINO SASSO DI SOLE 2022

Rossini-style beef fillet steak with tasty roast potatoes and spinach sautéed in butter and chilli

POGGIO A'FRATI CHIANTI CLASSICO RISERVA 2019

Chocolate “Torroncino” with mascarpone cream, pomegranate glaze and classic Italian meringue

CHAMPAGNE

€145





Menu

SAN SILVESTRO

Welcome drink non-alcoholic cocktail and traditional grand aperitif buffet with finger food from our chef

Fresh tagliolini with ragù

Milanese with French fries

Chocolate nougat “Torroncino” with mascarpone cream, pomegranate glaze and classic Italian meringue

WATER AND SOFT DRINKS

€60

