

# NEW YEAR'S EVE MENU



## STARTERS

### Passeggiata nel Bosco

*Terrine of young carrots, peppers, greens, shii-take mushrooms, leek and celery, fruit salad and sprouts of raspberry citronette*

### Fratello Sole

*Delicate butternut squash cream with gorgonzola mousse, a touch of balsamic vinegar, and mint-scented oil.*

## FIRST COURSE

### Il Paradiso di Dante

*Homemade Spaghetti alla Chitarra with Parmesan mousse and truffle butter, freshly grated truffle and porcini mushrooms, served with a Parmesan wafer*

## MAIN COURSE

### La Dolce Vita

*Eggplant parmigiana "classic but not too much", with smoked scamorza cheese and basil leaves*

## DESSERT

### Profiteroles

*Traditional Profiteroles filled with Chantilly cream, glazed with chocolate, with vanilla ice cream*

## TO CONCLUDE

*A glass of Champagne and Organic Lentils*



€ 550,00 per person  
(Water and coffee included)

