

NEW YEAR'S EVE

Aperitif

Fried polenta and rosemary-flavoured lard
Cuttlefish sandwich with octopus mayonnaise
Salmon crouton with whipped butter
Marchesi Antinori Blanc de Blancs Franciacorta Docg

Menu

Sole fish roll, almond and butternut
Vermentino 2024, Bolgheri Doc

Potato gnocchi, artichokes and squid
Ravioli stuffed with shellfish in a seafood sauce
Camillo 2023, Bolgheri Doc Bianco

Grilled turbot, cauliflower and black cabbage
Le Terrazze 2023, Rosso Toscana Igt Vermentino Nero

Hazelnut flan with gianduja sauce

€130 excluding wines

€170 with wine pairing

