

NEW YEAR'S EVE DINNER

Menu

STARTERS

Cod ravioli infused with a delicate scent of acacia honey, served with chickpea hummus

Marinated salmon carpaccio, enhanced with beetroot and pink pepper, finished with chives and a touch of orange

Trentino-style carne salada, thinly sliced and served with toasted almonds and a creamy basil pesto sauce

FIRST COURSES

Fassona beef and Valsassina Gorgonzola **agnolotti** elevated with a Chianti Riserva reduction

Gragnano twists-shaped pasta with baby octopus, laid on a smooth zucchini hummus

MAIN COURSES

Sea bream fillet baked en papillote with vegetable caponata
Lemon sorbet

DESSERTS & TRADITION

Traditional festive delights

Cotechino with lentils

Homemade Panettone del Giardino with mascarpone cream

VINI

Eremo Tuscolano – Frascati Superiore DOCG (white)

Morellino di Scansano DOCG (red)

CHILDREN'S MENU

Ham and mozzarella, lasagna, breaded cutlet with fries, dessert

AFTER DINNER

Music and entertainment with Gerry Master Show
Midnight toast with Franciacorta and sparkling lights in the square

Il Giardino

Antica Osteria
1909