



Tasting Menu for the new year's eve



Platò of raw starters to share for two:

*2 Oyster La Speciale Cuvee prestige
(Ostrica concava ,Ireland)*

*2 Oysters Pousse en Claire , Lambert
(Ostrica Concava Marennnes Oleron,France)*

2 Red Sicilian Shrimps,2 Langoustines Sicily

Mix of tasting starters to share:

Shrimps with sweet potato flavoured with curcuma spice ,black pepper and chives

Red shrimps and Papaya tartar

Zucchini,carots and seabass tempura

First course per person:

Dark tagliolini with crostations, tomatoes sauce and pistachio

Or

Pacchero from Gragnano pasta with monkfish, artichokes ant Sardinian mullet roe

Main course to share for two:

Lobster in catalana way with zafran and potatoes sauce and fresh vegetables

Dessert:

Traditional dessert

(Panettone and Torrone accompanied by a Dark Chocolate Mousse)

Dessert wine:

Passito liquoroso 'Pantelleria'

Wine:

Vermentino di Gallura "Le Conche" di Pedra Majore Sardegna

Or

Ribolla Gialla di Vidussi, Veneto

Or

Prosecco di Valdobbiadene di De Bertiol, Veneto

(1 bottle of white wine to share for 2, water included and coffee)

Final Bubbles for New Year's Eve toast

Price per person: 100€