

MENU DI SAN SILVESTRO

For dinner you can choose the classic or vegetarian version,
both with 9 courses.

INFORMATION:

Cost:

Price per person is €150.

Cover charge, water and coffee are included.

Booking method:

The San Silvestro menu is available by reservation only.
You can book on the web site, by telephone or at the restaurant.

Deposit:

An advance equal to 50% of the price of the menu
per person as confirmation is mandatory.

Deposit is non-refundable.

MENU

di San Silvestro

Classic

WELCOME TREAT

Glass of bubbles



SEARED RADICCHIO MARINATED IN RASPBERRY VINEGAR

with goat robiola cheese, walnuts and pomegranate seeds



BEEF TARTARE

with marinated egg yolk, caviar and mustard leaves



RAW RED PRAWNS AND FINGER LIME

with broccoli cream and roasted Brussel sprouts



PLIN "AL TOVAGLIOLO"

stuffed with braised beef



PARMESAN RISOTTO

with trumpet mushrooms, traditional balsamic vinegar and thyme



ROASTED FENNELS

with buckwheat cream, hazelnuts and elderberry gel



SMOKED SALMON

with horseradish and dill Greek yoghurt, and curly escarole



DUCK BREAST

with parsnip cream, escarole and black truffle



ARTISANAL PANETTONE

with mascarpone cream



MIDNIGHT TOAST

Glass of Champagne

MENU

di San Silvestro

Vegetarian

WELCOME TREAT

Glass of bubbles



SEARED RADICCHIO MARINATED IN RASPBERRY VINEGAR

with goat robiola cheese, walnuts and pomegranate seeds



SPICY CAULIFLOWER CREAM

with roasted florets and mandarin compote



KOHLRABI AND FINGER LIME SALAD

with chili peanut cream and pak-choi



PLIN "AL TOVAGLIOLO"

stuffed with cacio e pepe fondue



PARMESAN RISOTTO

with trumpet mushrooms, traditional balsamic vinegar and thyme



ROASTED FENNEL

with buckwheat cream, hazelnuts and elderberry gel



POACHED EGG

with parsnip cream and white truffle



FRIED ARTICHOKE

with artichoke cream and black garlic



ARTISANAL PANETTONE

with mascarpone cream



MIDNIGHT TOAST

Glass of Champagne