



Menù di Capodanno 2025

Welcome drink of prosecco served with deep fried clouds of batter filled with creamy stracchino cheese and cured tuscan ham

Platter of tuscan cheeses and cured meats accompanied by cracker of polenta with a lentil mousse , cotechino and goat cheese with chives

Agnolotti , rings of pastam stuffes with a rich wild boar sauce and served on a cream of roasted cherry tomatoes and black truffle shavings

Fillet of beef with artichokes

Pistachio mousse with a pandoro cake crumble

Water and coffee

Euro 90,00

Drinks not included

