



NEW YEAR'S EVE MENU

STARTERS

Foie gras and pear tartlets with "mostarda"

*Baked Mediterranean scallop with sun-dried tomatoes,
capers, and herb bread*

*Beef carpaccio with mustard vinaigrette, amarena
cherries, and grated Parmesan*

Traditional 'Cotechino' with lentil stew

PASTAS

*Homemade ravioli stuffed with cod and potato, with
clams in parsley sauce*

*"Taccole" pasta with red wine-braised Wagyu stew,
spinach, and winter black truffle*

DESSERTS

Milanese panettone with sweet wine mascarpone cream

Piedmontese chocolates

"Lucky grapes"

€78 PER PERSON