

Menu New Year's Eve

APPETIZERS

TUNA CRUDO // 24.75

thinly sliced tuna with citrus and mint salad

ROTOLO DI PROSCIUTTO E BURRATA // 24.50

Parma ham burrata, arugula, sundried tomato roll

RAVIOLONE CAPRESE // 23.75

large ravioli filled with ricotta, mozzarella and basil,
fresh tomato sauce

ZUPPA DI LENTICCHIE // 10.50

traditional lentils soup with chourico

MAIN COURSE

TAGLIOLINI CON GUINEA CHICKS // 45.00 (2pcs)
// 80.00 (4pcs)

homemade tagliolini pasta, local guinea chicks,
nduja and tomato sauce

RISOTTO BIETOLE E PECORINO // 31.50

arborio rice slow cooked with beets,
topped with pecorino cheese and walnuts

FILETTO DI MANZO DIANA // 53.75

beef tenderloin medallions with mushrooms,
brandy demy-glazed cream sauce

POLLO ILARIA // 35.75

free range chicken pan-roasted, garlic, chillies,
sundried tomatoes, thyme, cream sauce

ARAGOSTA AL FORNO // 58.75

half broiled lobster served with tagliolini in lemon pesto

