

# FERRARA

## MENU

NEW YEAR'S EVE 2019

### FIRST COURSES

LARGE FETTUCCINE WITH ARTICHOKE  
IN A MILD SAUCE OF ANCHOVY AND '88 BRANDY FLAMBÉED SHRIMP



RAVIOLI STUFFED WITH BRAISED BEEF AND BORAGE,  
36 MONTHS AGED PARMIGIANO AND LATE RADICCHIO WITH ALMONDS



### **THE VEGETARIAN DISH**

HOMEMADE POTATO GNOCCHI WITH  
MOUNTAIN CHEESE FONDUE AND BLACK TRUFFLE



### **THE ROMAN TRADITIONAL DISH**

“CACIO & PEPE”  
HOMEMADE PASTA WITH PECORINO CHEESE, LIME PEEL,  
AROMATIC BLACK PEPPER FROM TASMANIA AND ZUCCHINI FLOWERS

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EGG HANDMADE PASTA IS ALL ELABORATED IN OUR KITCHEN.

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## MAIN COURSES

ROLLED FREE-RANGE CHICKEN STUFFED WITH CHESTNUT AND PEAR  
AND CARAMELIZED SMALL ONIONS



BEEF CHEEK BRAISED IN RED WINE SERVED IN A BLACK TRUFFLE AND MUSTARD SAUCE,  
AND POTATOES "À LA BOULANGÈRE"



**BABY OCTOPUS** AND LOBSTER  
IN CREAMY CELERIAC SOUP AND CANDY LEMON



### **THE VEGETARIAN DISH**

ANCIENT RECIPE FROM UMBRIA:  
CARDOON PARMIGIANA WITH JERUSALEM ARTICHOKE CHIPS  
AND CRISPY WAFER



### **THE TRADITIONAL DISH**

GRILLED BABY LAMB WITH ROMAN PURÉ  
AND HOT WILD CHICORY

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## DESSERTS

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GRAN CHOCOLATE DESSERT :  
DIFFERENT KIND TO TASTE CHOCOLATE



TARTE OF LEMON COOKED IN ITS PEEL  
AND YOGURT ICE-CREAM WITH WILD STRAWBERRIES



HOT ZABAIONE CREAM IN CUP WITH PEDRO JIMENEZ  
WITH MARRON GLACÉ AND AMARETTI



OUR TIRAMISÙ



TORRONE SEMIFREDDO AND BLACK CHOCOLATE

