

MENU

NEW YEAR'S EVE 2020

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

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

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

