



## **WELCOME COCKTAIL- APERITIVO**

Beetroot tartare, crème fraiche, dill

Fried porcini, ricotta, black truffle

Zucchini “en saor”

## **STARTERS**

Onion, truffle

Charcoaled artichokes, marinated egg, pecorino v

## **MIDDLE COURSE**

Agnolotti, roasted pumpkins, chestnuts, white truffle

## **MAIN COURSE**

Textured grilled cauliflower, lemon sauce

## **DESSERTS**

“Volta” torrija, mascarpone gelato, creme anglaise

Chocolate, hazelnut, orange

## **WELCOME THE NEW YEAR**

Chocolate nougats and Christmas sweets

Cotillon, grapes, glass of Champagne at 12am

160€ taxes included

Don't hesitate to talk to the team about possible intolerances or allergies.