

## NEW YEAR'S EVE 2026

### *Entrée*

Smoked and Battered Scamorza Cheese, Unripened Fruits and Balsamic

### *Starters*

Marinated Tuna with Herbs, Citrus Shrimps and Puntarelle salad with Cocktail Sauce

Smoked Beef Carpaccio, Artichokes cooked and raw,  
Jerusalem artichokes chips and Pecorino cheese

### *Pasta Courses*

## THE ORIGINAL FETTUCCINE ALFREDO

Parsley Tagliolini, Langoustine, Lemon and Caviar

### *Main Course*

Beef Fillet with hazelnuts, Parmigiano Reggiano 24 Month Icecream,  
Sour cherry reduction and Pears cooked in Barolo

### *Dessert*

Ricotta Semifreddo, Thyme shortcrust party, Pecan nuts and Honey Tuile

180€ per person

Service charge and beverage not included

### *Wine Pairing*

Cartizze Villa Sandi

Athesis Brut Kettmeir

Pinot nero Schweizer Franz Haas

Monteriole Coppo

Fiano Avellino Guido Marsella

Amarone Riserva I Fondatori Fabiano

Vino Santo Trentino Santa Massenza

**BASKET OF BREAD 4€**

**BASKET OF ROMAN PIZZA 4€**

**SERVICE CHARGE +10%**

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

Depending on the season and availability of seafood products, some of them could be frozen at source.  
Our fresh fish undergoes to a blast freezing treatment according to EC regulation 853/2004.  
In case of food allergies and intolerances please consult the allergen menu.