



il tiranno
capotigia restaurant

Menu



NEW YEAR'S EVE MENU 24-25

WELCOME ENTRÉE FROM THE KITCHEN

HAND-CUT WAGYU PICANHA TARTARE, WARM PORCINI MUSHROOM BROTH FROM

ETNA, AND PEAR IN PASSITO WINE FROM PANTELLERIA

RAW SCAMPI ON CRISPY BRIOCHE, FOIE GRAS, AND APRICOTS

SPAGHETTONE WITH NORMANDY BUTTER, SYRACUSE LEMON, CAVIAR, AND BLACK

GARLIC

POTATO GNOCCHI WITH RED MAZARA PRAWN AND WHITE TRUFFLE

SLOW-COOKED LOBSTER, GRILLED MANGO, AND BEURRE BLANC

LENTILS AND COTECHINO

PRE-DESSERT

BOURBON VANILLA CREAM, BLACKBERRY INSERT, CAVIAR, AND EXTRA VIRGIN OLIVE

OIL CRUMBLE

Price per person : €160
Drinks not included

