



NEW YEAR'S DAY LUNCH MENU

WELCOME ENTRÉE FROM THE KITCHEN

CREAMY RED COW PARMESAN, CHERRY TOMATO BASIL COULIS, AND CRISPY FOCACCIA

CRUMBLE

TERIYAKI AND HONEY SWORDFISH ON RAW ZUCCHINI AND CARAMELIZED ALMONDS

POTATO GNOCCHI WITH CARMAGNOLA GREY RABBIT RAGOUT AND PUMPKIN

LOW-TEMPERATURE COOKED SALMON, BRONTE PISTACHIO OIL BUTTER, AND

BEETROOT PUREE

PRE-DESSERT

ETNA HAZELNUT CREAM WITH RASPBERRY ICE CREAM

Price per person: 90€ Drinks non included

