



New Year's Eve 2024

20:00

Welcome of Annamaria Clementi Rosè,
Fake aubergine parmigiana / Cannolo, cod, oyster leaf, mandarin gel

Scallop, radicchio, béarnaise sauce, caviar, orange

Scampi and guinea fowl toast, mixed salad, wasabi mayonnaise

Risotto, tomato water, plankton, Cantabrian anchovies,
caper, basil

Pacchero pasta A.O.P., sea urchins, fennel mayonnaise

Alaskan black cod, tomato mayonnaise, clams, basil, capers,
crusco sweet pepper, bagna cauda

Veal fillet, artichokes, licorice hollandaise, white truffle

Almond, lemon, capers, oregano

“Cotechino and lentils”



330€ per person, beverages not included
120€ wine pairing