

Crispi 19

New Year's Eve Dinner



7 Dishes Taste Menu

Sea Bream cooked at low temperetaure with seaweed and lime ,shrimps and Scampi smoked tartare , Octopus and Peppers

Quail filled with Foje Gras , Quail Eggs and Black Truffle

Special Pasta "Maltagliati" flavoured with Red Turnip and Chard in a sauce of Capon, Porcini Mushrooms and Plums

Home Made Ravioli stuffed with Sea Bass and Tomato confit and a Mousse of swordfish flavoured with Chives

Monkfish and Croaker Fantasy with crispy Artichokes and hot Pmpkin cream

Veal Loin baked and Braised with Beer and Polenta, Mushrooms and Flan of Chard and Horseradish

Cold Cake of White Chocolate and Raspberry with a Yogurt bavaroise on a bisquit of black chocolate and Wildberry

Italian traditional Cakes

Cheers

euro 250,00 (per person, beverages not included)

