Crispi 19

New Year's Eve Dinner



7 Dishes Taste Menu

Turbot Fish with Asparagus,
Prawns and Sea Urchins

Quail Foje Gras and Black Truffle

Special Pasta "Maltagliati" Made of Spinach Chlorophyll with Capon ragout, Porcini Mushrooms and Plums

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

Monkfish Fantasy with crispy Artichokes and hot Pumpukin cream

Veal fillet Cooked at Low Temperature, Aubergine Foam and Crumble of Dried Fruit, Baked Loin Veal and Barbaresco sauce

Mont Blanc

Cheers Traditional Italian Cake

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