

# NEW YEAR'S MENU

## APPETIZER

SEA BREAM LIME SCENTED , GIN CUCUMBER AND  
RAW SEA BASS, OCTOPUS BALL  
GIUNEA FOWL AND FOJE GRAS SCENTED PORTO  
RED, BLACK CURRY AND BABY SPINACH

## PASTA COURSE

SMOKED RAVIOLI WITH SAFFRON AND GALLINELLA  
FISH, IN A STEW OF RAJIFORME FISH  
PANZEROTTI (HOME MADE PASTA) FILLED WITH  
LAMB AND HEZELNUT, TURNIP GREENS AND  
CASTEMAGNO CHEESE

## SECOND COURSE

3 CONSINSTENCE  
SWORDFISH , CLOUD OF TYME, WILD FENNEL  
MOUSSELINE  
VEAL COOKED AT LOW TEMPERATUR, MUSHROOM  
CARDONCELLI CAKE WITH BEER, HOT CREAM  
WITH CARROT AND ORANGE

## DESSERT

CANOLO , CAKI CREAM AND ALMOND ICE CREAM

**€ 100,00 PER PERSON**

(HOME MADE BREAD AND SERVICE INCLUDED)

*Crispi 19*