



NEW YEAR'S EVE DINNER



FREE FLOWING WINE

RED

Tombacco Primitivo di Manduria D.O.C.

WHITE

Tombacco IGT Pecorino

ON ARRIVAL

A FINE SELECTION OF MIXED CANAPÉS

STARTERS

GRILLED ARTICHOKE & FENNEL

Capers, basil, and herb oil

or

SPAGHETTI MARE

Mixed shellfish, baby prawns, and calamari cooked in white wine, garlic, and tomatoes

or

STEAK CARPACCIO

USDA beef fillet with pink peppercorn and microgreens

MAINS

MISTO DI PESCE

Grilled calamari, king prawns, and steamed fish, carefully selected for the freshest quality

or

48-HOUR SLOW-COOKED BEEF RIBS

Generously smothered in a rich gravy sauce

or

GRASS-FED FILLET STEAK

or

INVOLTINI DI MELANZANA ALLA SICILIANA

Thin layers of baked aubergine, rolled with ricotta, pine nuts, and Parmigiano in a simple tomato sauce

DESSERT

NEW YEAR'S CANNOLI

Filled with fresh Sicilian ricotta and pistachios

COFFEE

€85
PER PERSON

