

CENONE DI CAPODANNO



APPETIZERS (CHOICE OF ONE)

CARPACCIO DI TONNO marinated tuna, smoked sturgeon mousse, balsamic pears

ANTIPASTO DEI DOGI bresaola, cured salted beef, pistachios, burrata cheese dressed with toasted coriander seeds, glazed with honey-lavender oil

MID COURSE (CHOICE OF ONE)

CAPPELLETTI DI RAVENNA homemade cappelletti stuffed with short ribs in a creamy brasato, pink peppercorn sauce

ZUPPA ALL'ASTICE lobster-corn bisque soup

INTERMEZZO

Sgroppino prosecco-raspberry sorbet

MAIN COURSE (CHOICE OF ONE)

FILETTO DI MANZO ALLA ROSSINI

Filet mignon, foie gras, panko-truffle crusted served with wild rice, Moroccan apricots, pearly onions and pistachios

SPALLA D'AGNELLO ALLA PIEMONTESE

Slow-cooked lamb shoulder with a succotash of corn, red peppers and double smoked bacon

ORATA BELLA VISTA

Smoked seabream deboned, seared scallops, heirloom carrots and crab mashed potatoes.

DESSERT

CASSATA SICILIANA

Deconstructed cassata, ricotta, canditi, chocolate and sour cherries

