

MENU  
CAPODANNO  
(2022)

Amuse- bouche of welcome served with a glass of Prosecco Cartizze Dry  
Valdobbiadene C.G.D.O.- Drusian



Quail in two consistencies: breast glazed with Vin Santo reduction, crunchy thigh,  
egg, black kale and fresh truffle slivers.

Black Cod confit, sour cream, herbal olive oil, mustard, tapioca chips.



Risotto “Riserva S.Massimo”, whipped with cauliflower, Robiola di Roccaverano  
DOP, Beluga caviar, scallops and fresh white truffle from “Crete Senesi”.

Beetroot Cappellacci stuffed with zampone and ginger, purple cabbage extract and  
puffed lentils.



Tar-Tufo “Rossini” fillet

“Chianina” beef (local white cow), foie gras, escarole baked, juniper demi glace,  
reduction of red Port wine and fresh truffle.

Seared Red mullet, cream of backed onion, smoked “scamorza” cheese and white  
truffle from “Crete senesi”.



Desserts and petit fours

## VINI IN ABBINAMENTO/ WINE PAIRING

*Joseph Gewürztraminer 2021- Hoffstatter – Tramin-BZ*



*Bourgogne Côte d'Or Chardonnay 2018 - Secret de Famille*



*Pinot Nero “Vigna S.Urbano” 2007 Hoffstatter- Tramin-BZ*



*Brunello di Montalcino Riserva “La Palazzetta” 2012 - Montalcino- SI*



*Silosò 2021- Aleatico Passito dell'Elba- Isola d'Elba- LI*

