

# NEW YEAR'S EVE 2019

## Starters

Tana's board chop (assorted cold cuts and chef delicacies; for two people)

Creamed codfish, chickpeas, toasted corn and "Altamura" bread

"Pappa al pomodoro" (Tuscan tomato soup) with stracciatella cheese and smoked bacon

## Primi piatti

"Burnt wheat" home made pasta with monkfish ragout

Pumpkin gnocchi with cheese fondue and toasted hazelnuts

Stewed onions, mead reduction and cheese

## Secondi piatti

Mackerel filet, bitter-sweet onion and lentils cream

Fresh herbs flan, catalonia chicory and pomegranate

Braised piedmontese ox with polenta

## Dessert

Proposal of the day

PRICE OF THE MENU'

TWO COURSES AND DESSERT € 35,00

THREE COURSES AND DESSERT € 45,00

WATER, SERVICE AND COFFE INCLUDED

WINE, BEER, ETC EXCLUDED