

NEW YEAR'S EVE 2026

Starters

- Tana's board chop - assorted cold cuts and chef delicacies** (serves 2) 12
- Sheep head cheese, burnt wheat focaccia, raspberry vinaigrette and orange seasoned red cabbage** 1,9,12
- Chickpeas fritters, glazed shallots, turnip greens and vegan lime mayo** (vegan) 6,9,10,12

First Courses

- Casoncelli alla bergamasca - Homemade meat ravioli with sage, bacon and drawn butter** 1,3,6,7,8,9,12
- Pumpkin, taleggio cheese, dates and walnuts crepes** 3,7,8
- Chestnut dumplings, cauliflower and cashew** (vegan) 6,8,11,12

Main Courses

- Rino's cotechino, stewed lentils and love's potato purée** 7,9,12
- Roasted celeriac, chickpeas hummus and vegetables jus** (vegan) 9,11,12
- Stewed Pata Negra pork cheek and pumpkin purée** 7,9,12

Dessert

Proposal of the day

TWO COURSES WITH DESSERT € 45

THREE COURSES WITH DESSERT € 60

(WATER, SERVICE AND COFFEE INCLUDED. OTHER DRINKS EXLUDED)

Food Allergens
1 Gluten
2 Crustaceans
3 Eggs and derivatives
4 Fish
5 Peanuts and derivatives

6 Soy
7 Milk and derivatives
8 Fruit and Nuts
9 Celery
10 Mustard

11 Sesame
12 Sulfur dioxide and sulphites
13 Lupins
14 Clams