New Years Eve Menu

Starters

ROASTED OCTOPUS

on sweet potato cream with smoked paprika

LEEK FLAN

with alpine toma cheese fondue and fried leeks

Main Dishes

SPAGHETTI ALLA CHITARRA

with trout bottarga, lime, and parsley bread crumble

BARONE DOP RISOTTO

alla pizzaiola with yellow cherry tomato sauce and Taggiasca olive powder

SEARED AMBERJACK FILLET

with artichoke cream and fig oil

GLAZED DUCK BREAST

with acacia honey and smoked eggplant

Desserts

PUMPKIN AND SALTED CARAMEL CHEESECAKE CHOCOLATE AND SOUR CHERRY TARTLET

Midnight Tradition Cotechino and lentils

Price per menu: EUR 90€

Information and reservations: +39 0163 91 810| nhcollectionmirtillorosso@nh-collection.com

