



IL CARPACCIO

NEW YEAR EVE'S MENU

SATURDAY 31ST DECEMBER 2022

9-COURSE MENU

Cuttlefish salad with crispy barley
and cucumber juice

*Champagne Krug - Grande Cuvée
170^{ème} Edition*

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Beef carpaccio with white truffle

*Volnay Premier Cru - Domaine des Comtes Lafon
Santenots du Milieu 2015*

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Gnocco stuffed with Fontina and white truffle

Langhe Bianco DOC - Roagna - Solea 2013

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Clams and caviar linguine

Pouilly-Fumé - Michel Redde - Barre à Mine 2020

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Sea bass, cabbage and bergamot mayonnaise

Alsace - Domaine Trimbach - Clos Sainte Hune 2011

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Marinated duck with lemon thyme
and roasted potato broth

Brunello Di Montalcino DOCG - Poggio di Sotto 2014

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Chocolate and caviar stracciatella pre-dessert

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Harlequin of citrus fruits

Moscato d'Asti DOCG - La Spinetta 2019

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Tahitian vanilla and black truffle palet

Toscana IGT - Malvasia Bianca Passita 2013

550€ per person
Wine pairing: 250€

