

NEW YEAR'S
EVE
Dinner

STARTERS €18

- * La Bruschetta – Selection of Mixed Bruschette
- * Artichokes, Marinated Garlic, Roasted Peppers & Onions
- * Board of local cured Meats & Cheeses with Lemon Honey

FIRST COURSES €24

- * Creamy Chickpeas & Crunchy Chestnuts
- * Ravioli with Potatoes & Taleggio Cheese with Mushroom cream
- * Tagliatelle with Chianina White Ragout

SECOND COURSES €32

- * Beef Fillet with Cicory
- * Beef Stew with Peas
- * Cotechino with Tuscia Black Lentils Ragout

DESSERTS €12

- * Dark Chocolate Cake
- * Olive Oil Ice Cream
- * Homemade Panettone from Orvieto
- * Tozzetti and Vin Santo

**THE CHOICE
IS YOURS!**