



IL BIANCONIGLIO

NEW YEAR'S EVE MENU

APPETIZERS

Amuse-bouche

Fassona meat tartare

Foie gras escalope on pan brioche

Vegetable millefeuille with smoked scamorza cheese and truffle sauce

Angus carpaccio sphere, arugula, pachino tomatoes and grana cheese flakes

STARTERS

Stuffed crêpe with eggplant parmigiana on tomato coulis

Creamy risotto with almond milk, pomegranate and smoked goose

MAIN COURSES

Braised beef with Sagrantino wine, fried leek and potato and broad beans puree

Cotechino and Castelluccio lentils

DESSERT MENU

torrone parfait (typical italian nougat)

Total price including microfiltered water, wine and cover charge

60.00 €

ALLERGENS Our products might contain traces of the following ingredients. (1) Cereals containing gluten, (2) Shell-fish and derivatives, (3) Eggs and derivatives, (4) Fish and derivatives, (5)Peanuts and derivatives, (6) Soy and derivatives, (7) Milk and derivatives, (8) Celery and derivatives, (9) Nuts (almonds, hazelnuts, walnuts, cashews, pistachos), (10) Mustard and derivates, (11) Sesame and derivatives, (12) Lupini beans and derivatives, (13) Shellfish and derivatives, (14) Sulphour dioxide and sulphites (at a concentration of more than 10 mg/kg or mg/l)