NEW YEAR'S EVE MENU 2025/2026

BEEFBAZAAR

The menu price of €90 per person includes service and a bread basket (homemade country bread, breadsticks, and assorted homemade pizza strips).

SHARED STARTERS

The best Italian tartare according to Braciamiancora:
Galician cow tartare aged 20 days, French-style seasoned, served on a cube of grilled Genoese focaccia
(3-9-11-13-14)

Herb-marinated beef carpaccio with mint sour cream, Cetara anchovy sauce, and julienned artichokes
(3-4-5-8)

Maritozzo filled with 48-hour cooked short rib, white miso mayonnaise, and sake-caramelized onion
(1-2-3-7-8-10-11)

Cube of Iberian suckling pig belly glazed with kombucha, smoked celeriac purée, and ponzu reduction
(1-2-3-7-8-10-11)

Traditional *cotechino* sausage over Colfiorito lentil cream scented with rosemary
(3-9-12-13)

FIRST COURSES

Risotto with champagne, alpine butter, "red cow" Parmesan, and prized black truffle

(3-12)

Green lasagna with Cinta Senese sausage ragù, wild fennel, and porcini mushrooms

(3-9-12-14)

MAIN COURSES & SIDES

Highlander Belgian ox rib-eye scaloppine, aged 45 days

Alpine Brown cow fillet scaloppine, aged 30 days, with butter and aromatic herbs

(3)

Viterbo-style roasted potatoes with rosemary

Sautéed broccoli with garlic, oil, and chili

Smoked sweet potato purée

(3)

DESSERT

Warm panettone, Sichuan pepper-caramelized nashi pears, and vanilla custard

(1-2-3-9-31-14)

ALLERGEN LIST

-1 Peanuts and derivatives

-2 Tree nuts

-3 Milk and dairy products

-4 Molluscs

-5 Fish

-6 Sesame

-7 Soy

-8 Crustaceans

-9 Gluten

-10 Lupin

-11 Mustard

-12 Celery

-13 Sulfur dioxide and sulfites

-14 Eggs and derivatives