



## NEW YEAR'S EVE

### **Welcome Flute and Aperitif from Our Gastronomy**

*Selection of our naturally sourdough breads, and  
homemade butters and olis  
with the complement of our bread toppings*

### **"The Iberian Black Pig."**

*Selection of cutting Charcuterie from the world's best manufacturers  
Pata negra black label Gujielo 2018 selection, Aljomar*

*Paleta Iberica label Black Aljomar  
Lomo Iberico Black Label Aljomar  
Capocollo Iberico , Joselito  
Papada Iberica , Joselito*

**Cantabrian anchovies from "Casa Santoña," Cut 00**  
**Tasting of Preserved Primizie from Agnoni**

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## STARTERS

### **Sicilian Langoustine Tartare**

*Served with His bisque, Cantabrian Sea urchins and Mandarin*

### **Braised Tail Cube**

*served with mousse of Hollandaise sauce with Iranian saffron*

### **"Sando" sandwich**

*Crunchy Red Tuna, Truffle Mustard*

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## MAIN COURSE

### **Tyrrhenian Gallinella in porchetta**

*"Cacciatora" bottom, Rilette of suckling pig with orange and potato millefeuille*

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## DESSERT

### **Almonds , Citrus and Chamomile**

*Almond mousse and praline, White chocolate, Citrus gel and chamomile ice cream*

### **White or red wine selection - Belvento Bellavista**

*One bottle for four people*

### **In Conclusion**

**Selection of Artisan Panettone and Nougat**