

D O N A T O

E N O T E C A

IL CENONE 2016

78

ANTIPASTI

Tartara di Salmone e Ricci di Mare

Wild King Salmon tartar, Santa Barbara sea Urchin sauce and squid ink crostino

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Cannolo di burrata e Zucchine marinate

Bread Cannolo with imported Burrata cheese, marinated zucchini julienne & tomatoes foam

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Cotechino e lenticchie

Traditional New Years Eve braised sausages with Umbrian Lentils

PRIMO

Ravioli di Capesante e Granchio al ragu' di mare

House made day boat Scallops and fresh Blue Crab Ravioli, sea foods "ragu",
soave white wine & tomatoes concasse'

SECONDI

Occhio di costata al pepe affumicato "rosso diamante"

Roasted Rib-eye steak, braised savoy cabbage, mushroom potatoes 'crocchetta',
nebbiolo reduction & smoke black pepper sauce

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Spigola ai finocchi selvatici

Pan seared wild striped bass, roasted Fennel, imported black venere rice
Wild baby fennel "emulsione"

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Lasagnetta di Zucca e Tartufo nero

House made "Lasagna" with roasted of medley organic Squash,
Black Truffle sauce

DOLCE

Tronchetto di Capodanno

Traditional New years eve chocolate & candied fruit dessert

