

MENU DESCO
CENONE DI CAPODANNO 2016

\$68

Antipasti

Choice of

"Carpaccio di pesce spada affumicato"

House cured and smoked swordfish sliced thin and served with
pomegranate and olio nuovo

or

"Cotechino con lenticche"

Classic pork and warm spice sausage served with Umbrian lentils and
cipolline

Primo

"Tortelli con fonduta e tartufo nero"

Stuffed pasta filled with fonduta, served with black winter truffles

Secondo

Choice of

"Anatra con castagne e balsamico tradizionale"

Duck breast served with savoy cabbage, chestnuts, and traditional aged
balsamic vinegar

or

"Capesante Con cavolfiore, agrumi, e prosecco"

Seared scallops served with roasted cauliflower, citrus, and prosecco butter
sauce

Dolce

"Torta di pistacchio e cioccolato"

Layered cake with ricotta, pistachios, and chocolate ganache