

Le Terre

NEW YEAR'S EVE MENU 2023

AMUSE BOUCHE

The Welcome of the Chef

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APPETIZER

Prawns and shrimps Scampi, roots and tubers

Roasted scallops Carbonara style

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FIRST COURSES

Veal ravioli with wild garlic, artichokes and truffle sauce

Risotto Cacio cheese and pepper with blackberry sauce and lemon powder

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MAIN COURSE

Amberjack Chef Style

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DESSERTS

Modern Sacher

Panettone and pandoro

MIDNIGHT TOAST

Panna and San Pellegrino water, coffee

€145,00 per person wine not included