



NEW YEAR'S EVE MENU

MENU DI CAPODANNO

MATER TERRAE



Amuse Bouche Seminami with organic Prosecco


APPETIZERS

The unbearable lightness of being

Giudia style artichoke with scapece courgettes, strawberries marinated in fresh mint with celeriac cutlet, sweet and sour sauce and vegan almond mayonnaise

Flavors of France


Delicate onion soup with wholemeal bread croutons with seeds, creamy Emmenthal cheese and caramelized onion ball



FIRST COURSE

Dante's Paradise

Homemade Spaghetti alla Chitarra with parmesan foam and truffle butter, freshly grated truffle and porcini mushrooms, served with a parmesan wafer



MAIN COURSE

The sweet life

Classic but not too much aubergine parmigiana, with smoked scamorza and basil leaves

DESSERTS

The Tarte Tatin

Apple Tarte Tatin with Sultanas and Vanilla Ice Cream

Selections of desserts with Chef's ice cream

TO CONCLUDE

A glass of Champagne and Organic Lentils

Price per person €450

The menu includes water and coffee

