

NEW YEAR EVE M E N U - TOCQUEVILLE

STARTERS

- *Shrimps cocktail served in scallops shell*
- *Tuna tartare and avocado with almond garnish and vinegar icing*

MAIN COURSES

- *Artichokes and shrimps pasta (paccheri)*
- *Ravioli stuffed with sea-bass and with orange perfume*

- *Ricciola filet in olive and tomato sauce served with baked potatoes and zucchini*

AFTERS

- *Pandoro with Chantilly cream and chocolate drops*
- *Coffee and amaretto zibibbo*

White and red wine selected from our cellar