



OSTERIA DI BROLIO

NEW YEAR'S EVE DINNER

APERITIF

TYPICAL COOKED SALAMI WELLINGTON STYLE, RAW SHRIMP

STARTERS

MARINATED ROYAL SEA BASS, CAULIFLOWER, CITRUS

LANGOUSTINE, GARLIC, CAVIAR

FIRST COURSE

HOUSE-MADE BEET ROOT TAGLIATELLE, SEA URCHINS,

SEA TRUFFLE, HOUSE-MADE RAVIOLI, RAPINI,

LEMON, CUTTLEFISH

SECOND COURSE

RED SNAPPER FILLET, MUSHROOMS, POTATOES, TRUFFLE

DESSERT

CHOCOLATE MOUSSE, HAZELNUTS, COFFEE, GRAPE AND DRIED FRUIT

WINE SELECTION

SANBARNABA 2020

TORRICELLA CHARDONNAY 2023

RICASOLI METODO CLASSICO 2020

€100,00 WINES INCLUDED