

Emma – New Year's Eve Menù 2015

Lounge music and live piano

Welcome aperitif

Traditional Vegetables "tempura" fried

Franciacorta Contadi Castaldi Brut

Mousse of chickpeas and shrimps

Chickpeas from Valentano, shrimps from Anzio cooked in a frying pan with wild

Ravioli with ricotta cheese and herbs

Butter demi-sel from France, saffron from Sardinia region, fresh sage and Parmesan Reggiano kind made from red cow milk, 30 months old

Beef tenderloin "Marchigiana" race

With Brunello di Montalcino La Torre reduced sauce, black truffle from Umbria and roman artichoke

Our "Tiramisù espresso"

Midnight

Franciacorta Alma Brut – Bellavista and Onano Lentils

(We can replace plates for vegetarians, vegans or special needs)

Euro 85 per person (wines not included)

With matching wines by the glass

Verdicchio di Matelica 2012 – Colle Stefano (Bio), Marche

Chardonnay "Fabrizio Bianchi" 2012 – Castello di Monsanto, Toscana

Rosso di Montalcino 2012 – La Torre, Toscana

Moscato naturale d'Asti - La Spinetta, Piemonte

Euro 110 per person (wines included)

(à la carte)

Selectioned Champagne, Wines and Cocktail list