



# IL REFETTORIO

l'essenza del ristorante



## NEW YEAR'S EVE DINNER 2024

31st DECEMBER 2024

### WELCOME APPETIZER

Smoked tuna with Dashi broth (3, 4, 9).

### STARTERS

Breton Oyster, langouistine with mandarin marinade and squid tartare (2, 4, 14).

Wagyu yuku carpaccio with marinated daikon radish, Chianina beef foam and wasabi mayonnaise (3, 6).

### FIRST COURSES

Trilogy of shellfish ravioli and Abruzzo saffron sauce (1, 2, 3, 4, 7, 9, 10).

Red radicchio risotto creamed with Piccolo Mariech cheese and black truffle (7, 9).

### RED FRUITS AND LIME SORBET

### MAIN DISH

Fassona filet in crust with tuber and vegetable geometries (1, 3, 7, 9, 10).

### DESSERT

White Truffle (3, 7).

Majer Panettone with star anise cream.

€ 190 per person  
excluding drinks.

N.B. In our dishes there may be some products considered for some ALLERGENS.

This presence is possibly signaled for each dish by means of numbers which refer to the list published below.

If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

#### Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy,  
7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard,  
11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfis