Taverna di Mozart

NEW YEAR'S EVE MENU 2027

Startes

BLACK CABBAGE FLAN WITH SAFFRON CREAM
AND CRISPY BLACK CABBAGE CHIPS

BEEF CARPACCIO WITH GREEN SAUCE, AMBERJACK TARTARE
AND VEGETABLE MILLE-FEUILLE

SEARED JULIENNE CUTTLEFISHSERVED
WITH LEEK CREAM AND TOASTED ALMONDS

First courses

SHRIMP-FILLED CANNELLONI PASTA WITH ORANGE COULIS

PUMPKIN GNOCCHI WITH PECONZOLA CHEESE FONDUE AND WALNUT CRUMBLE

"DOLCEVITA" WHOLEGRAIN SENATORE CAPPELLI ORGANIC DURUM WHEAT
TAGLIATELLE WITH DUCK RAGÙ AND CHESTNUT SAUCE

Main courses

SLOW-COOKED COD FILLET WITH SWISS CHARD AND CHICKPEA HUMMUS

CAULIFLOWER PARMIGIANA

HERB-CRUSTED RACK OF LAMB WITH ROMAN-STYLE ARTICHOKES

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Dessert

"VITALETA" PANETTONE WITH MANDARIN CREAM

RICOTTA CHEESE AND RASPBERRY MOUSSE WITH CANTUCCI CRUMBLE

APPLE AND CINNAMON STRUDEL SERVED WITH CRÈME ANGLAISE

AT MIDNIGHT, TRADITIONAL COTECHINO
SAUSAGE WITH LENTILS WILL BE SERVED

CHOOSE YOUR TASTING MENU

EURO 110 FIRST COURSE, MAIN COURSE, DESSERT

EURO 120 STARTER, FIRST COURSE, MAIN COURSE, DESSERT

WATER AND COFFEE INCLUDED

TAVERNA DI MOZART
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