



# CAPODANNO MENU

31 dicembre 2024

Benvenuto della Locanda

Bianco e nero di seppia, latte di mandorle e  
limone

Quaglia, bieta e cardoncelli

Cappelletto ripieno di cime di rapa, beurre blanc  
e gamberi rossi

Riso carnaroli, caprino, ostriche e bergamotto

Filetto di manzo e carciofo ai carboni

Cioccolato, caramello, peperoncino e tabacco

Piccola pasticceria

**€ 130.00 a persona**  
Bevande escluse

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Happy  
New Year





# NEW YEAR'S EVE MENU

*December 31th 2024*

Locanda welcome entrée

Cuttlefish's black & white, almond milk and  
lemon

Quail, chard and cardoncelli

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Cappelletto filled with turnip greens, beurre  
blanc and red prawns

Carnaroli rice, goat cheese, oysters and bergamot

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Grilled beef fillet and artichoke on charcoal

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Chocolate, caramel, chili pepper and tobacco

Finge food desserts

**€ 130.00 per person**  
Beverages excluded

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