SUNDAY DECEMBER 31TH 2023 VILLA TOLOMEI HOTEL & RESORT, FIRENZE

New If

appetizer and aperili

CREAMED COD, CARASAU BREAD AND HAZELNUT TUNA TARTARE, CHIVES AND LOW-FAT YOGHURT CANAPÉ, TUNA MOUSSE AND CAVIAL OCTOPUS ON CREAM OF SAFFRON POTATOES CROUTONS WITH MOSCARDINES SLIGHTLY PICCANTI AND BLACK CABBAGE CROUTONS WITH DRIED TOMATO, TAGGIASQUE OLIVES AND CICORIA PACCHERI PASTA FILLED WITH SALMON GOAT AND DILL TRIS OF SMOKED FISH CARPACCIO BOARDS OF TUSCAN CURED MEATS ASSORTED PIENZA PECORINO CHEESES WITH MUSTARD BEEF CARPACCIO, TRUFFLE BURRATA BEEF CARPACCIO FLAVORED WITH OUR RED TOLOMEI

Sarters

PACCHERI PASTA WITH LOBSTER AND FRIED ARTICHOKES SCENTED WITH BERGAMOT AND THYME

CUTTLEFISH RISOTTO AND ITS CITRUS BLACK AND SALMON CAVIAR

Phain

FOIL OF SEA BASS, SHRIMP, AND SEAFOOD "TOLOMEI"

Desser

CHOCOLATE CREAMY, HAZELNUT CRUMBLE AND GINGER APRICOT

Phidnigh Tonst

Mines includ

COTECHINO AND LENTIES, PANETTONE, PANDORO, GRAPES, CHOCOLATE ASSORTMENTS, NOUGAT AND DRIED FRUITS

> PROSECCO - MIONETTO VERMENTINO - BELGUARDO - MAZZEI CHIANTI PEPPOLI - MARCHESI ANTINOR