



FIRENZE

RISTORANTE TOSCANO & BAR

• NEW YEAR'S EVE •

PRIX-FIXE \$150 | +\$60 WINE PAIRING

TUSCAN ROCHER

Chicken Liver Mousse, Toasted Hazelnuts, Cherry **GF**

+ **Ca'del Bosco 'Cuvee Pretige'**, Franciacorta · *Lombardia*

ASTICE, MOZZARELLA, CAVIALE

Mozzarella-Milk Poached Maine Lobster, Housemade Mozzarella, Calvisius

White Sturgeon Caviar **GF**

+ **Ca'del Bosco 'Cuvee Pretige'**, Franciacorta · *Lombardia*

CAPELANTE E AGRUME

Scallops, Winter Citrus, Beets **GF**

+ **"Eichberg" Gruner Veltliner 2019**, Klaus Lentsch · *Alto-Adige*

RAVIOLO SAN DOMENICO E TARTUFO

Egg Yolk Filled Ravioli, Ocelli Butter, White Truffle **GF**

+ **Barbaresco 2019**, Bruno Rocca · *Piemonte*

RISOTTO AL CACCIUCCO LIVORNESE

Carnaroli Rice Cooked with Cacciucco Broth, Seared Shrimp, Pepperoncino Crumble **GF**

+ **Rosso di Montalcino 2020**, Col d'Orcia · *Toscana*

FILETTO DI MANZO

Beef Filet Mignon, Potato Millefoglie, Chianti Reduction, Thyme **GF**

+ **Barolo 'Cascina Nuova' 2018**, Elvio Cagno · *Piemonte*

BUDINO AL CIOCCOLATO

Chocolate Cream, Sea Salt, Hazelnut **GF V**

+ **Vin Santo del Chianti Classico 2013**, Felsina · *Toscana*

V vegetarian **VG** vegan **GF** gluten-friendly

Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

