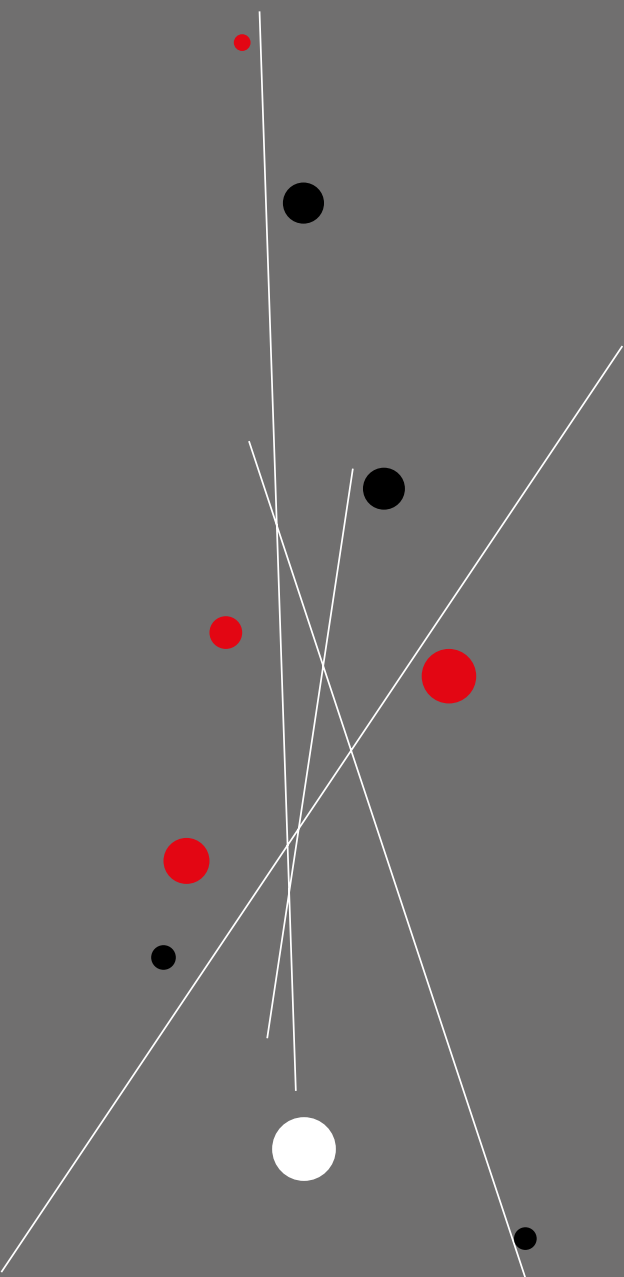


# NEW YEAR'S —EVE



The chef's welcome  
—

Amouse buche  
—

Oyster bbq, Yin Zhen and garlic  
—

Venison, foie gras, sea urchins and cedar  
—

Tagliolini, beetroot and cocoa  
—

Tortelli, veal, castelmagno and chestnuts  
—

Roasted capon, truffle, potatoes and n'duja  
—

Oats, robiola and vanilla  
—

Granny smith and dill  
—

Vacherin with mandarin and white chocolate  
—

Petit four  
—

400 € per person



IL PAGLIACCIO

—Chef  
Anthony Genovese

—General Manager  
Matteo Zappile