

Firenze
FIRENZE

NEW YEAR'S BRUNCH

To start, an amuse bouche

Raw vegetables crudités and colorful hummus, homemade focaccia with cherry tomatoes

Appetisers at the centre of the table

Vegetable parmigiana, eggs Benedict

Salmon slices, lime, yogurt, cucumber and fennel

Avocado and papaya bruschetta

Beef carpaccio, goat cheese, fried capers and wild herbs

First courses served by the kitchen

Pasta with chickpeas and red prawns

Homemade ravioli stuffed with potatoes and ricotta cheese and pepper

Homemade cappelletti pasta in chicken broth

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Sea bass and caponata, sicilian-style vegetables

or

Lamb rosettes, creamed potatoes with olive oil, Romanesco broccoli and black truffle

Our selection of pastries

Tasting of our homemade desserts

€120 per person, excluding beverages