

# NEW YEAR'S BRUNCH

IN THE POZZO RESTAURANT

## *The ideal corner for those who rested till late in the morning*

Scrambled eggs with Bacon and Sausage  
Eggs Benedict  
Blinis pancakes with homemade smoked salmon and sour cream  
Waffles with seasonal fruit and whipped cream

## *The thousand calories corner*

A selection of single portion desserts: Chocolate mousse, Bavarian dessert with fruit and Hazelnut parfait  
The Chocolate corner  
Traditional Italian Pandoro and Panettone, with warm cream

## *The Gourmet's Corner*

Vegetables vinaigrette  
Tomatoes, fiordilatte Mozzarella, cow burratine cheese and sheep ricotta  
Mixed salads served with various dressings and dried fruit

Le Focacce: cooked ham and Fontina, with Rosemary, with Vegetables and Olive paté  
Our selection of Tuscan Salamis: Salami, Finocchiona and Sopressata  
Hand-made Chianti-Siena Pecorini cheese  
Our savoury pies: Ricotta and Spinach, Potatoes and Cheese

La Ribollita  
La Pappa al Pomodoro  
Tuscan Legumes soup with bread croutons

Tortellini in Capon Broth  
Gnocchi with Tomato sauce, Basil Pesto and Mozzarella

Cinta senese Roast  
Potatoes 'alla ghiotta'  
Good luck Lentils  
Grilled vegetables

## *The energetic and healthy corner*

Marsala Zabaione  
Centrifuged Carrots, Fennel and Ginger  
Centrifuged with green apple, pineapple and goji berries  
Smoothie with Yogurt, Red Fruits and Spirulina algae by Severino Becagli

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Sparkling Wine Prosecco Valdo extra dry Doc  
100% Glera

Red Chianti DOCG, Toscana 2017  
Azienda Agricola Casalvento  
80% Sangiovese, 8% Canaiolo, 5% Malvasia  
7% Merlot

White IGT, Toscana 2017  
Azienda Agricola Casalvento  
100% Trebbiano



Mineral Water  
Still and Sparkling  
Espresso