

Wednesday, 1 January 2020  
from 1 pm



# NEW YEAR'S DAY BRUNCH

IN THE SALONI DELLE FESTE

## *Suggestion for sleepy heads and late risers*

Scrambled Eggs with Bacon and Sausage  
Eggs Benedict  
Selection of pastries  
Blinis with our own smoked Salmon and sour cream  
Hot Pancakes with fresh cream Cheese and Chocolate

## *1000 calories temptation*

Selection of single portion Desserts: Chocolate mousse, Hazelnut semifreddo and fruit-flavoured Bavarian cream  
Squares of Chocolate: dark, white and milk  
Traditional Pandoro and Panettone served with hot sauces

## *Gourmet suggestion*

Braided cow's milk Mozzarella with vine-ripened Tomatoes  
Soft creamy Burrata from Andria with Vesuvius Tomatoes  
Ricotta from the Siena countryside with Oil and Pepper  
  
Crudités  
Our savoury Vegetable tart  
Norcino cured Meats: Finocchiona, Soprassata and Tuscan Salami  
Tuscan artisan ewe's Cheeses with a selection of Honey and Jam  
Selection of focaccia bread: filled with cooked Ham and Fontina cheese, with Oil and Herbs, with soft Stracchino cheese  
Tender salads: Lettuce, Endive, Rocket, Spinach and Valeriana

Tuscan bean and Vegetable soup  
Thick Tomato soup  
Pink Chickpea soup with Tuscan extra virgin Olive Oil  
Tortellini in Capon broth  
Maccheroni twists with Tomato and Basil

Sliced Roast Beef  
Roast Potatoes  
Good-luck Lentils with Cotechino (stuffed pig's trotter)  
Grilled Vegetables

## *Energy booster and healthy suggestion*

Thinly sliced seasonal Fruit  
Zabaglione with dessert Wine  
Carrot, green Apple and Fennel smoothie  
Celery, Pineapple and Goji Berry smoothie  
Dried fruit: Almonds, cashew Nuts, Walnuts and Raisins

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Prosecco Valdo extra dry Doc  
100% Glera grape

Mandriolo Rosso Maremma Toscana DOC 2018  
Azienda Agricola MorisFarms  
80% Sangiovese, 20% Cabernet Sauvignon, Syrah  
and Petit Verdoh

Santa Chiara Maremma Toscana DOC 2018  
Azienda Agricola MorisFarms  
60% Trebbiano, 40% Malvasia – Ansonica



Still and sparkling  
mineral water  
Coffee