

Friday, 1st January 2021
from 1.00pm



NEW YEAR'S BRUNCH

IN THE CELEBRATION HALLS

The Late Sleeper's Corner

Scrambled Eggs with Bacon and Sausage
Eggs Benedict
Selection of Viennoiseries
Home-marinated salmon blinis and sour cream
Warm pancakes with cream cheese and chocolate

The Sweet Tooth's Corner

Selection of single-portion deserts: Chocolate mousse, Fruit semifreddo
Chocolate by the slice: dark, white and milk
Artisan Pandoro and Panettone,
served with hot sauces

The Gourmet Corner

Braided cow's milk Mozzarella with vine Tomatoes
Burrata of Andria with Vesuvio Tomatoes
Ricotta from the Sienese countryside with Oil and Pepper
Tuscan Pecorino with honey and jams
The cured meats of Norcia: Finocchiona, Soprassata and Tuscan Salami
Field salads: Lettuce, Endive, Rocket, Spinach,
Focaccia: With Ham and Fontina, with Oil and Herbs, with Stracchino
Our savory vegetable pies

The Warm Winter Corner

Pink Chickpea Soup with Tuscan extra virgin olive oil
Tuscan Ribollita
Tomato soup
Traditional tortellini in a Capon broth
Maccheroncini "al torchio" with tomato and basil

Cut roast beef

Oven-baked potatoes "alla ghiotta"
Good fortune lentils with cotechino
Chargrilled vegetables

The Energy and Health Corner

Sliced fresh seasonal fruit
Zabaione with Vin Santo
Fresh carrot, green apple and fennel juice
Fresh celery, pineapple and goji berry juice
Nuts: Almonds, cashews, walnuts and raisins

Prosecco di Valdobbiadene Doc Extra Dry
Valdo, Veneto
100% Glera

Vermentino I.G.T. 2018,
Cantina Casalvento, Tuscany
100% Vermentino

Chianti D.O.C.G. 2018
Cantina Casalvento, Tuscany
80% Sangiovese, 8% Canaiolo, 7% Merlot, 5% Malvasia

**Natural and
sparkling
mineral water
Espresso coffee**
