

New Year's eve

"Lui" organic meat pate flavoured wuth myrtle distillate,
"Lei" Maremman cows' meat Carpaccio,
Tuscan Pecorino cream,
all served on warm and crunchy Tuscan bread

Selection of local cold meats and cheese Focaccia stuffed with sauteed chicory Cannellini beans with oil and pepper

Lentil soup
with broken spaghetti and cotechino medallion
Pappardelle with hare sauce

Loin wrapped with bacon served on mashed potatoes with fries and mixed salad on the side

Pear and walnut cake

At midnight: toast of good wishes with traditional Panettone served with Tenuta's rose wine cream

Beverage
Tenuta's Astore Organic Wine (white and red)
Mineral water and coffee





€ 60,00 per person



New Year's eve

Vegetarian

Aubergine rolls with mozzarella cheese
Focaccia Bouquet
Tuscan Pecorino cream served on warm and crunchy
Tuscan bread

Frittata with organic eggs and onion

Selection of local cheese "Invasate" Pickled vegetables strips Cannellini beans with oil and pepper

Tagliatelle with broccoli cream Lentils potage with spaghetti

Vegetable flan with olives and nuts served with roast potatoes and mixed salad Gratinèed vegetables

Pear and walnut cake

At midnight: toast of good wishes with traditional Panettone served with Tenuta's rose wine cream

Organic Tenuta's Astore Wine (white and red)

Mineral water and coffee

Tenuta Agricola dell' Uccellina

€ 60,00