

Winehosue Osteria

New Year's Eve Menu 2018 145€pp

Pinzimonio with cooked must of radishes, edible bladder cherry, carrots,
fennel, celery

Glass of Prosecco

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Passatelli in meat broth
or
Passatelli in vegetal broth

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Burrata ice cream with truffle and corn crackers
or
Smoked duck breast with cardamom and berries

Glass of Rialto (Vernaccia di San Gimignano)

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Ravioli stuffed with game, bitter cocoa and oranges
or
Cod ravioli on polenta cream

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Risotto with prosecco

Glass of Sussinku Bianco (Vermentino di Sardegna)

or
Glass of Abate Pietro (Montepulciano, Syrah)

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Chestnut gnocchi with turnip tops and pomegranate

Glass of Zuani Zuani (Chardonnay, Sauvignon, Pinot Grigio, Friulano, barrique)

or

Glass of Barolo 2013 (Nebbiolo)

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Sorbet

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Wild boar fillet in bread crust and prunes
or
Mixed fish boreto (fish dish)

or
Celeriac Stuffed with roots

Glass of Stracacio (Verdicchio dei Castelli di Jesi)

or

Glass of Chianti classico Riserva DOCG 2015 (Sangiovese)

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Tiramisu persimmon, chocolate and chestnuts

or

Pannacotta with salted caramel

Glassi Fragolino Bianco passito or Cartizze (sparkling)
price includes coffe, water and limoncello