

*Winehouse Osteria*  
*NYE 2019*

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Let's start:

Mixed plate with cold cuts, cheeses and baccalà mantecato

Glass of prosecco

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Goat cheese with syrupy pumpkin and ginger

Burrata with cherry tomato tart and basil

Glass of Sussinku bianco (vermentino di Sardegna)

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Red tuna tagliata with sala of radicchio di Treviso

Red lentil ball

Glass of Zuani Zuani (chardonnay, Sauv blanc, pinot grigio, friulano)- barre

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Bread gnocchi with ham and radicchio di Treviso tardivo DOP

Chestnut gnocchi with wild boar ragout and pomegranate

Glass of Abate Pietro (Montepulciano, Syrah)- barrique

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Risotto with porcini mushrooms

Tagliolini with truffle

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Beef tagliata (ribeye) with on aceto balsamico tradizionale di modena

New Zealand lamb ribs

Glass of Chianti Riserva (Sangiovese 100%)- barrique

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Tiramisù or pannacotta

Glass of cartizze or moscato di sorso

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Water and coffee included

130€ per person, 50€ prepayment per person requested

The dinner begins at 20:00 and will finish around midnight

Small variation on the dishes are possible