

# New Year's Eve Dinner 2019

caffè  
pittì

Dinner Start at 9 p.m.

*Any type of change to the menu requested (wine, long drink ,cocktail will be considered extra)*

Vegetable Flan with Fresh Truffle Cream

or

Chianina Meat Carpaccio with matchstick cut pear and Taleggio Cheese

or

Polenta canapès with smoked Salmon,mustard cream and balsamic onion

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Risotto with “Norcino” Black Truffle

or

Gnocchi with Shrimps and julienned vegetables

Or

Radicchio stuffed Tortelli with cheese cream and julienned courgettes

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Truffled “Gran Pezzo” with norcino flakes  
(de-boned oven cooked Fiorentina steak)

or

Oven cooked Lamb chops with lentils and mashed potatoes

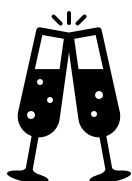
or

“Buzzard” lagoustine (lagoustine ,tomatoes an capers)

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Parfait Filangè truffle honey



Wines:

Pinot Grigio

or

”Chianti Rùfina” Riserva Nipozzano  
(A bottle every two people)

**Menu' with Prosecco bottle** (one every two people) **€ 70,00**

P.za Pitti, 9 – Firenze – [www.caffepitti.it](http://www.caffepitti.it) Tel. 0039 55 2399863