



NEW YEAR'S EVE DINNER MENU

ANTIPASTO

Chilled cucumber and ginger soup with yellowfin tuna
Scallops with cauliflower panna cotta, bottarga and Granny Smith apple
Tartare di gambero rosso with pickled fennel, pink grapefruit and burrata
Citrus cured salmon with avocado purée and caviar

PRIMO

Lobster ravioli with lemongrass and chervil velouté
Spaghetti alla chitarra with olive oil, garlic, red chilli and crab
Tagliolini with charred mackerel, rocket almond and Amalfi lemon
Saffron tagliatelle with red mullet, roasted peppers and bottarga

SECONDO

Sea-bass with prawn tortellini, fennel purée and white wine sauce
Roast turbot with cauliflower carpaccio, sauteed sprout leaves and bread sauce
Monkfish tails with blackened spices and curried mussel broth
Salmon fillet with pea panna cotta, fresh peas and wasabi caviar

DESSERT

Townhouse Tiramisù
White chocolate semifreddo, honeycomb and salted caramel
Mixed winter berries, Greek yogurt, panna cotta and rhubarb ice-cream
Selection of organic cheeses and honey

4 courses 85 euros
including welcome glass of prosecco, water, coffee and tea

La Bandita Townhouse

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