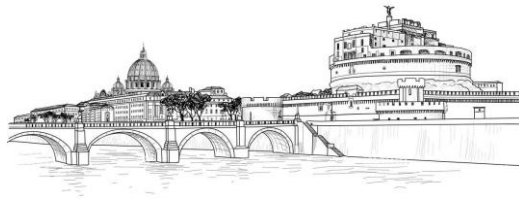




IL CONVIVIO TROIANI



New Year's Great Tasting Menu' 2025

The variations of the dishes can lead to a difference in price

*Acorn bread cod fish, spicy peach, rosemary, fennel, garlic, chicory, chili pepper, oranges, and blackberries
Raspberry macaron with duck liver pate', pine nuts*

Luppella d'ostrica

Oyster, seaweed, elderberry, tapioca, mango, soy, hazelnuts, bell pepper, vegetables

"Mazzancolla s' improfumà"

Mazzancolla prawn, whisky, chocolate, pistachio, Jerusalem artichoke, prickly pear

La giostra del carciofo

Roman-style artichoke, Jewish-style and matticella-style

" Bi coscia "

Pharaoh chicken, figs, helichrysum, mustard, green pepper, vegetables, dried fruit

Sintesi

Pork, lentils, blueberries, milk, citrus fruits, black salsify, spices

ABC - Origine

Meat ravioli homemade, porcini mushrooms, taleggio cheese, maqui berries, garlic butter

Before Dessert

Panettorrone

Panettone, nougat, citrus fruits, chocolate, spices

Farm Bakery Petit Four

€ 390 p.p.

Wine pairing "Il Convivio" 5 glasses € 150,00 " including aperitif and midnight toast "

Wine pairing "Il Convivio" 7 glasses € 190.00 " including aperitif and midnight toast "