Papas

NEW YEAR'S EVE MENU

CAVIAR & POTATO MILLE-FEUILLE D, F, G, R
Kaluga caviar, mascarpone, chives

STARTERS
To Share

BURRATINA D, SU, V
Candy tomato, basil pesto, 25-year-old balsamic vinegar

SAFFRON ARANCINI D, E, G, MU, V
Parmesan, soft herbs

SCALLOP CARPACCIO F, R, S, SU
Oscietra caviar, pickled fennel, cucumber, apple

BEEF TARTARE D, E, MU, R, SU
Warm onion mayonnaise, chive oil, aged Pecorino

MAINS
To Share

PUMPKIN AGNOLOTTI D, E, G, V
Roasted pumpkin, white truffle, crispy sage

SEAFOOD TAGLIOLINI D, E, F, G, S
Squid ink tagliolini, gambero rosso, lobster, calamari, mussels

WAGYŪ TENDERLOIN C, D, MU, SU
Roasted cauliflower purée, black garlic emulsion, wilted spinach, red wine jus

DESSERTS
To Share

PISTACHIO & RICOTTA CHEESECAKE D, E, G, N, V
Poached pear, fig, honey

ITALIAN MARITOZZO D, E, G, V
Vanilla Chantilly, gold leaf

CHOCOLATE & PIEDMONT HAZELNUT SLICE D, E, G, N, V
Chantilly cream, toasted milk ice cream

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin, (MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian

Papas

NEW YEAR'S EVE MENU

*HOUSE PACKAGE I **PREMIUM PROSECCO PACKAGE

COCKTAILS*

COSMOPOLITAN
Vodka, Cointreau, cranberry juice, lime juice

GIN FIZZ
Gin, sugar syrup, lemon juice, soda

WINES*

WHITE / RED / ROSÉ

SPARKLING**

FERRARI BRUT

SPIRITS*

VODKA / RUM / GIN / WHISKY

BEER*

PERONI

WATER*

VOSS STILL WATER / VOSS SPARKLING WATER

SOFT DRINKS

COCA-COLA / COKE ZERO / SPRITE / SPRITE LIGHT /
GINGER ALE / TONIC WATER

JUICES

APPLE / CRANBERRY / ORANGE / PINEAPPLE /
TOMATO / PINK GRAPEFRUIT