



FLORENCIA
CUCINA ITALIANA

NEW YEAR'S EVE MENU

FIRST COURSE

Parmigiana

Fried eggplants with pomodoro sauce, pesto, and parmesan.

SECOND COURSE

VEAL CARPACCIO

Rocket, trout vinaigrette, with fresh shaved truffle and black pepper.

THIRD COURSE

VEAL RIBS

Slow-cooked veal ribs at low temperature, with potato puree and demi-glace sauce with Pedro Ximenez.

FOURTH COURSE

SALMON

With caponata and tender sprouts.

DESSERTS TO CHOOSE:

- Classic Tiramisu
- Pistachio Cheesecake

DRINK TO CHOOSE:

WINES: ONE BOTTLE FOR TWO PEOPLE

RED:

- Roccapreciata
- Alcorta Rioja

WHITE:

- Pinot Grigio
- Tarsus Verdejo

PROSECCO:

- Cal' Del Doge

MOSCATO:

- Meralice

THREE DRINKS PER PERSON:

- Water
- Soft Drink
- Beer

180 €

COMPLIMENTS OF THE HOUSE:

Twelve Grapes for the Chimes
and Party Favors

Alérgenos:



Gluten



Lácteos



Huevo



Frutos de cáscara



Sulfitos



Pescado