

## NEW YEAR'S EVE 2020

### Starters

Shellfish and crustaceans soup  
Gratin cardoons served with ovinforth cheese and Laconi truffle  
Black breaded "bue rosso" tataki served with grilled porcini mushroom  
and tuna sauce



### First Course

Squid ink tortelli with grouper, topinambur cream and bottarga flakes  
Ogliastra's culurgiones (typical sardinian dumplings) with lamb ragout,  
pecorino cheese fondue, liquid basil



### Main Course

Red snaper escalope, black eyed peas, fish consommé, turnip greens



### Desserts

Filu 'e ferru flavoured dark chocolate mousse, vanilla cream, brownies and wild berries  
Pandoro  
Panettone



### Wine selection:

#### White

Cucaione, Vermentino di Gallura DOCG Superiore, Cantine Mancini

#### Red

Scalapetra, rosso IGT, Cantine Mancini

### Midnight toast:

Laurent Perrier Brut



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