

OSTERIA
DEL
TASSO

Capodanna
DECEMBER 31st

**WELCOME APERITIF
SERVED IN OUR WINE SHOP WITH LIVE MUSIC**

FRIED POLENTA WITH ROSEMARY LARD
CUTTLEFISH BURGER WITH OCTOPUS MAYO
SALMON CANAPÉ WITH WHIPPED BUTTER
SALTED OLIVES TARTLET
OYSTERS

BY THE GLASS:

MARCHESI ANTINORI BLANC DE BLANCS FRANCIACORTA D.O.C.G.

LIVE MUSIC DINNER

TUNA IN MEDITERRANEAN STYLE
SQUID BRUSCHETTA IN ZIMINO SAUCE

Suggested pairing:

CAMILLO, BOLGHERI D.O.C. BIANCO 2022, TENUTA GUADO AL TASSO

CRUSTACEAN RAVIOLI, FENNEL AND CACCIUCCO SAUCE

Suggested pairing:

A, TOSCANA I.G.T. ROSATO 2023, FATTORIA ALDOBRANDESCA

MONKFISH IN CRUST, BLACK TRUFFLE AND ARTICHOKE

Suggested pairing:

CERVARO DELLA SALA, UMBRIA I.G.T. 2022, CASTELLO DELLA SALA

NEW YEARS EVE SURPRISE
HAZELNUT FLAN WITH GIANDUJA SAUCE

130€ WINES NOT INCLUDED
175€ WITH WINE PAIRING