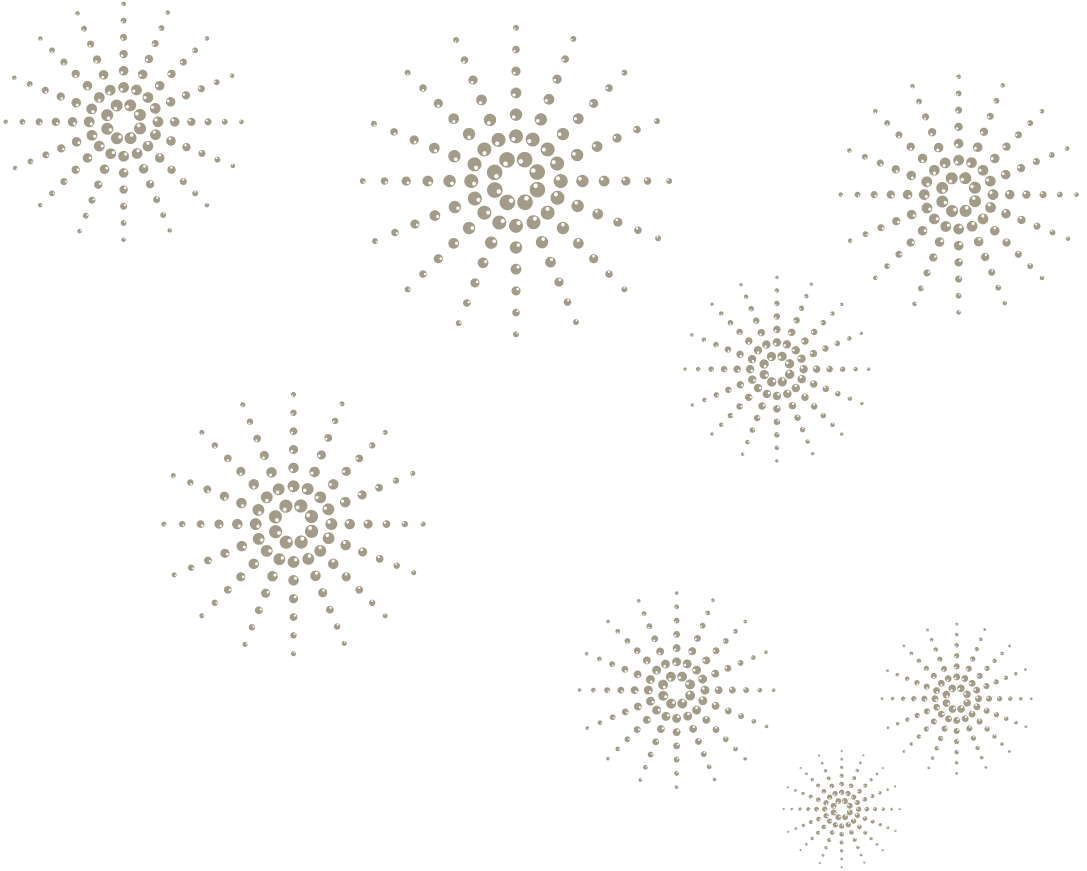




BAGLIONI RELAIS
SANTA CROCE
FLORENCE



NEW YEAR'S EVE DINNER 2019

Guelfi and Ghibellini

Restaurant

MENU

Starters

Porcini mushrooms flan with Grana Padano Reserve
Herring carpaccio with Certaldo onion compote and herring's eggs mousse
Guinea fowl bites with Vin Santo and lemon
Small sandwiches with Tuscan Lampredotto and green sauce

First courses

Stuffed Cannelloni pasta with braised meats baked with herbs cream
Stuffed dumplings with Porcini mushrooms, salmon trout and bread crumbs

Main courses

Wild boar bites in Dolce e forte with white polenta
Fried salted codfish on rosemary chickpeas cream and zucchini flowers with marjoram

Dessert buffet

Spelt cake
Granduca crepes
Blackberries tart
Medici cookies
Flute of Champagne for the midnight toast

PRICE

Euro 300,00 per person
Beverages are not included
Table for 8 - 10 people

Executive Chef Niccolò De Riu

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#ItalianFood #GuelfiGhibellini #Florence #RelaisSantaCroce