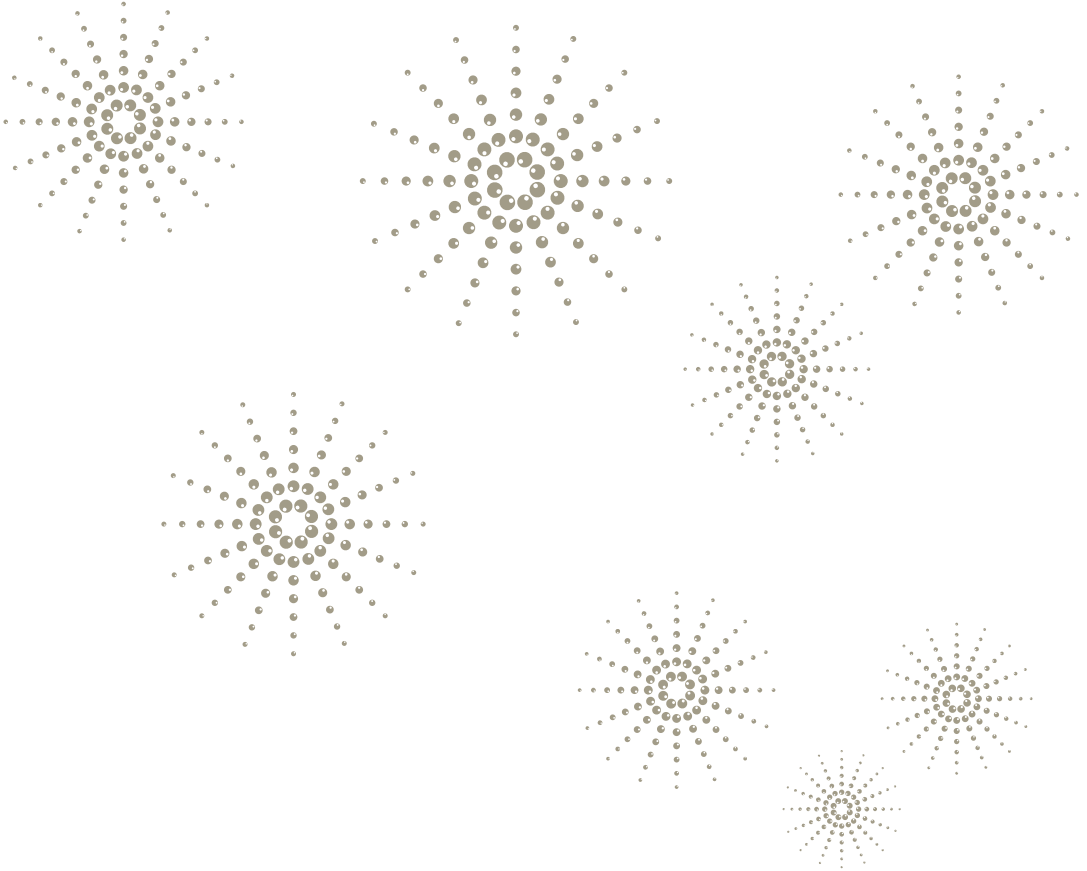




BAGLIONI RELAIS
SANTA CROCE
FLORENCE



NEW YEAR'S EVE DINNER 2021

Guelfi and Ghibellini

Restaurant

MENU

8 pm aperitivo served at your table with

a flute of Prosecco and the Chef's appetisers:

6 varieties of mini quiche with savoury tartlets and a prawn cocktail

Starters

Panzanella with a seafood twist

Roulade of carne salada (peppered beef rump) with Campari ketchup and chervil tzatziki

First courses

Sulmona saffron risotto, tiger prawns with lime and Amedei chocolate

Rye ravioli with venison, creamy and crispy Jerusalem artichoke, and raspberry powder

Second courses

Fillet of capon in a Ligurian-style stew (Taggiasca olives, baby plum tomatoes, potatoes and nibbed pistachios)

Cube of pork cheek stewed in Chianti Classico with powdered flowers, smoked Vitelotte potato soufflé and creamed fennel with horseradish

Dessert

Chocolate mousse, ganache and meringue

Flute of Champagne for the midnight toast

Mineral water

Musical entertainment by "Pompadour"

PRICE

Euro 280,00 per person
Euro 140,00 for children aged 3-12
Beverages are not included

Executive Chef Niccolò De Riu

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