2026

NEW YEAR'S EVE

MENU

LA CUPOLA
RISTORANTE

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FROM THE LAND

STARTER

HOMEMADE BLACK ANGUS TARTARE WITH
SWEET-AND-SOUR ONION, BUFFALO
STRACCIATELLA AND TOASTED ALMONDS.

FIRST COURSE

POTATO-FILLED MEZZELUNE PASTA
"ALLA NORCINA" WITH SAUSAGE RAGÙ, PECORINO
FONDUE AND TUSCAN BLACK TRUFFLE.

MAIN COURSE

IRISH GRASS-FED BLACK ANGUS
FLORENTINE-STYLE STEAK WITH POTATOES

DESSERT

HOMEMADE CHOCOLATE CAKE

125€
PER PERSON

WATER
ONE WINE BOTTLE
PER TWO PEOPLE
Bolgheri Campo al mare

LA CUPOLA
RISTORANTE

FROM THE GARDEN

STARTER

EGGPLANT AND ZUCCHINI ROLLS FILLED WITH
MOZZARELLA, SERVED WITH TOMATO SAUCE,
BASIL AND GRANA PADANO CREAM

FIRST COURSE

PORCINI MUSHROOM AND TUSCAN
BLACK TRUFFLE MEZZELUNE

MAIN COURSE

VEGETARIAN PARADISE: GRILLED SCAMORZA,
ROASTED VEGETABLES, HONEY AND MINT
SAUCE WITH BALSAMIC GLAZE

DESSERT

HOMEMADE CHOCOLATE CAKE

125€
PER PERSON

WATER
ONE WINE BOTTLE
PER TWO PEOPLE
Bolgheri Campo al mare

LA CUPOLA
RISTORANTE

FROM THE SEA

STARTER

NORWEGIAN SALMON TARTARE WITH
TARTAR SAUCE, APPLE AND CHIVES

FIRST COURSE

PACCHERI WITH FRESH
TUNA RAGÙ AND BOTTARGA

MAIN COURSE

GRILLED OCTOPUS WITH CAULIFLOWER
PURÉE AND TUSCAN BLACK TRUFFLE

DESSERT

HOMEMADE CHOCOLATE CAKE

125€
PER PERSON

WATER
ONE WINE BOTTLE
PER TWO PEOPLE
Sauvignon Blanc