

# MENU

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NEW YEAR 2022

## SALAD

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Colorful salad with buffalo mozzarella –  
350 g

*/mix of iceberg lettuce, radicchio, frisée, spinach,  
cherry tomatoes, pumpkin seeds, dressing of olive oil  
and raspberry vinaigrette, salsa of black truffle and  
forest herbs/*

## APPETIZER

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Cold / Venison carpaccio –  
160 g.

*/with coarse-grain mustard, mayonnaise, celery,  
arugula and quail egg/*

Hot / Asparagus in prosciutto – 180 g

*/with parmesan espuma and poached egg/*

## MAIN COURSE

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Black Angus beef tenderloin with black  
truffle – 360 g

*/with glazed chicory in orange balsamic reduction,  
celery purée and Demi-glacé sauce/*

## HOUSE- MADE BREAD

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Ciabatta and olive focaccia

RISTORANTE

Leonardo

ITALIANO

## AFTER-DINNER

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Plate of Italian cold cuts and  
cheeses – 70 g

New Year's house-made banitsa  
with fortunes – 150 g

## DESSERT

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Mille-feuille with seasonal fruit - 180 g

*/with vanilla and chocolate cream, forest fruit gel  
and wild mint leaves/*

## DRINKS

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RAKIA, VODKA, GIN, WHISKEY – 100 ml  
(of your choice)

WHITE, ROSE OR RED WINE – ½ BOTTLE  
(of your choice)

LIMONCELLO – 50 ml

A GLASS OF Moët & Chandon CHAMPAGNE

2 MINERAL WATERS

2 SOFT DRINKS