

Trattoria Fiat presents

NEW YEARS EVE 2025

APERITIVO

Sorelle Bronca Prosecco di Valdobbiadene -
Particella 68 Rive di Colbertaldo DOCG, 2022

SNACKS

Oysters
Arancini – pearl barley – mushrooms – mayo
Prosciutto di San Daniele

MENU 1695 DKK

Antipasti

Carpaccio – confit mushrooms – parmesan – grilled chestnuts

Riesling, Marziano Abbona, Chloris 2023

Primi

Agnolotti – lamb – ricotta – jus – butter – sage

Barolo, Le Radici, Fratelli Revello, 2021

Secondi

Ribeye – glaze – truffle – fondant potato – cavolo nero

Bolgheri, Poggio al Tesoro, Il Seggio, 2023

Dolci

Chocolate cake – chocolate mousse – chocolate sauce – hazelnuts

Passito, Pass the cookies!, Di Leonardo Vineyards N/V

PESCETARIAN MENU 1695 DKK

Antipasti

Langoustines – basil emulsion – lumpfish roe – focaccia

Riesling, Marziano Abbona, Chloris 2023

Primi

Mezzi rigatoni – truffle – butter – parmesan

Barolo, Le Radici, Fratelli Revello, 2021

Secondi

Turbot – langoustines-velouté – truffle – celeriac – cauliflower

2022 Belguardo "V" Vermentino Superiore Maremma, DOC, Tenuta

Dolci

Chocolate cake – chocolate mousse – chocolate sauce – hazelnuts

Passito, Pass the cookies!, Di Leonardo Vineyards

VEGETARIAN MENU 1695 DKK

Antipasti

Tatare of eggplant – salted ricotta – roasted walnuts – tomatoes

Riesling, Marziano Abbona, Chloris 2023

Primi

Rigatoni corta – truffle – butter – parmesan

Barolo, Le Radici, Fratelli Revello, 2021

Secondi

Cauliflower alla Livornese – tomatoes –

basil – olives – capers – garlic – lemon

Bolgheri, Poggio al Tesoro, Il Seggio, 2023

Dolci

Chocolate cake – chocolate mousse – chocolate sauce – hazelnuts

Passito, Pass the cookies!, Di Leonardo Vineyards

Alcohol free menu

Oddbird Spumante - Liberated from alcohol N/V

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Villa Huesgen Riesling 2024

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Divin Pinot Noir - Vigneron - Oak matured 2024

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Stella d'Alba cocktail

Adriatico 0,0% - lemon juice – orange juice – vanilla

