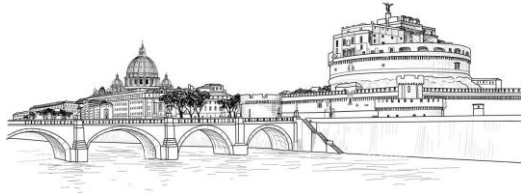




IL CONVIVIO TROIANI



New Year's Great Tasting Menu' 2024

The variations of the dishes can lead to a difference in price

	<i>Seasnails, polenta, herbs</i>
	<i>Macaron , duck liver pate', dried fruit</i>
<i>2021</i>	<i>" Che fico lo sgombro "</i> <i>Mackerel ham, figs, salsify, avocado</i>
<i>2024</i>	<i>"Seppia sporca si riveste"</i> <i>Roasted cuttlefish, asparagus, hemp, ginger, coconut spicy, lotus</i>
<i>2022</i>	<i>"Mazzancolla s' improfuma"</i> <i>Prawn, whisky, chocolate, pistachio, Jerusalem artichoke, prickly pears</i>
<i>2024</i>	<i>Maletingue</i> <i>Linguina, crab , parsley</i>
<i>2024</i>	<i>Cotechino and lentils By Convivio</i>
<i>2022</i>	<i>Ochio alla Costata</i> <i>Marango beef, vegetables, berries, citrus fruit</i>
<i>2024</i>	<i>Tortello AB origine</i> <i>Tortello homemade, broccoli, taleggio cheese, maqui berries</i>
<i>2018</i>	<i>Before Dessert</i>
<i>2024</i>	<i>Autunno Nebbia Castagne</i> <i>Chestnuts, chocolate, persimmon</i>
<i>2024</i>	<i>Pasticceria Agricola</i> <i>Petit Four</i>

€ 420 pp.

Wine pairing "Il Convivio" 5 glasses € 160,00 " including aperitif and midnight toast "

Wine pairing "Il Convivio" 7 glasses € 200,00 " including aperitif and midnight toast "