



Crispi 19

**NEW
YEAR**

TASTING MENU
7-COURSE EXPERIENCE

Crispi 19

Starters

Turbot Fish with Asparagus, Prawns and Sea Urchins

Quail Foje Gras and Black Truffle

First Courses

**Special Pasta "Maltagliati" Made of Spinach Chlorophyll
with Capon ragout, Porcini Mushrooms and Plums**

**Home Made Ravioli stuffed with Sea Bass
and Tomato confit and a Mousse of Swordfish
flavoured with Chives**

Second Courses

**Monkfish Fantasy with crispy Artichokes
and hot Pumpukin cream**

**Veal fillet Cooked at Low Temperature,
Aubergine Foam and Crumble of Dried Fruit,
Baked Loin Veal and Barbaresco sauce**

Desserts

Mont Blanc

Cheers Traditional Italian Cake

€ 250.00

Beverages not Included

Please inform us of any food allergies, dietary restrictions, or vegetarian preferences. Thank you!