

**iO osteria personale**  
2018 New Year's Eve

Sous vide EGG yolk, pecorino cheese foam, Jerusalem artichokes, hazelnut  
and porcini mushroom powder

Roasted OCTOPUS, potato and lemon puree, smoked rice cream, puntarelle  
chicory

BARLEY risotto, parmesan cheese, pepper, marjoram, licorice, artichokes

Roasted CHICKEN ravioli, ginger and miso broth, black cabbage

PORK fillet, cauliflower, horse radish, savoy cabbage, mustard

Smoked PEAR sorbet, salted almond cream, bergamot and cardamom  
meringue

€ 110,00 p.p.