

NEW YEAR'S EVE



31.12.2025

MENU

Saluta dalla Cucina

BUFALA DREAM

Mozzarella di Bufala mousse in a crispy shell with Marcona almonds and shaved black truffle

Aperitivo

CAVIAR & BLINIS

Oscietra caviar, blinis, crème fraîche, shallots, and chives

Antipasto

TRUFFLE TARTARE

Truffle-infused beef tartare with toasted hazelnuts, truffle cream, and celery root crisps

Primo

PUMPKIN RAVIOLI

Handmade ravioli filled with caramelized squash, served with sage-burnt butter sauce, and finished with toasted pumpkin seeds

Secondi

MARTINI COD

Atlantic cod in a Martini Bianco caper-caviar sauce, paired with a potato mille-feuille and shallot confit

TRUFFLE MIGNON

Filet mignon with truffle-red wine reduction, parsnip purée, and roasted winter root vegetables, accompanied by a potato millefeuille

Dolce

VELVET TART

Decadent molten chocolate tart with a soft fondant center, complemented by a cherry coulis

ENTERTAINMENT NYE 2025

WE ARE EXCITED TO TAKE YOU ON A JOURNEY OF SPECTACULAR CULINARY EXPERIENCES FILLED WITH BREATHTAKING PERFORMANCES AND LIVE MUSIC IN A GLAMOROUS ATMOSPHERE.

THROUGH THE EVENING, ENJOY LIVE SAXOPHONE, VIOLIN, SINGER AND DJ PERFORMANCES. WITH TWO FLOORS AT FLORENTINE AND CIELO, THE CELEBRATION CONTINUES AFTER THE COUNTDOWN UNTIL 2:00 AM.

LET'S MAKE THIS NIGHT TO REMEMBER AS WE COUNT DOWN TO MIDNIGHT TOGETHER IN STYLE.

NYE MENUS

CLASSIC

WATER, TEA, COFFE, SOFT DRINKS AND

PATIO - 350 €

INDOOR - 450 €

CIELO - 450 €

NYE MENUS WITH WINE

WINE PAIRING

CHAMPAGNE - NV TELMONT RÉSERVE BRUT

WHITE - 2022 OSSIAN, VERDEJO

RED - 2021 GUIDALBERTO, CABERNET SAUVIGNON

PATIO - 400 €

INDOOR - 500 €

CIELO - 500 €

PREMIUM WINE PAIRING

CHAMPAGNE - NV R RUINART BRUT

WHITE - 2022 REMELLURI, WHITE GRENACHE

RED - 2019 BAROLO BRICCO DELLE VIOLE

PATIO - 550 €

INDOOR - 650 €

CIELO - 650 €

KIDS menu - 150 €



FLORENTINE

URBAN TRATTORIA