NEW YEAR'S EVE



31.12.2025

VEGETARIAN MENU

Saluta dalla Cucina

BUFALA DREAM

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



FOREST DELIGHT

Seared king oyster mushroom, artichoke purée, and gremolata



BEET ELEGANCE

Beetroot tartare with goat cheese mousse, Moscatel vinaigrette, crispy parsnip, and walnuts



PUMPKIN RAVIOLI

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



WINTER ROOTS

Jerusalem artichoke purée with rosemary-roasted celeriac, roasted winter roots, and shaved truffle, crumbles and mushroom thyme jus.

Tofu Alla Griglia

Tofu in a Martini Bianco caper sauce, paired with a potato millefeuille



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 €

FLORENTINE URBAN TRATTORIA