

NEW YEAR'S EVE



31.12.2025

VEGAN MENU

Saludo de la cocina

TRUFFLE BITE

Crispy polenta bite, cauliflower mousse, and shaved truffle

Aperitivo

FOREST DELIGHT

Seared king oyster mushroom, artichoke purée, and gremolata

Antipasto

BEET ELEGANCE

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

Primo

PUMPKIN ELEGANCE

Caramelized pumpkin risotto with thyme, shaved truffle, and walnuts.

Secondi

WINTER ROOTS

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

Dolce

GELATO TOWER

Gelato tower with caramelized pistachios, sea salt flakes, and extra virgin olive oil

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 €

The background of the entire image is a solid dark teal color. Overlaid on this background are numerous thin, dark teal vertical lines. These lines are not perfectly straight but have a wavy, hand-drawn quality, creating a textured, organic feel. They vary in thickness and spacing, running from the top to the bottom of the frame.

FLORENTINE

URBAN TRATTORIA