

PATRIA

PALACE IN LECCE

CAPODANNO A PALAZZO

BURLESQUE BAROQUE

AMUSE-BOUCHE

Red mullet with pine nuts and raisins

STARTER

Crispy cod with Zollino chickpeas and black truffle

FIRST COURSES

Seared risotto with caviar, violet prawn, and pea cream

Duck ragù-filled pasta with porcini dust
and Negroamaro reduction

MAIN COURSE

Beef tenderloin, marsala sabayon, and roasted chestnuts

DESSERT

Pan del Doge, cupeta mousse, Valdobbiadene sauce
and mustacciuolo

Mini tart with cotechino and lentils



ATENZE

PATRIA PALACE

