



Accompanied by notes of our music Evergreen

New Year's Eve Menu 2020

Welcome Drink with Champagne, Cocktails and Chefs' Hot Appetizers



Great Appetizer Plate

*Small Beef Tartare and Caper Flowers,
Cremona Raw Ham Petals and julienne of sweet Pecorino Cheese and Chopped Pistachios,
Cuttlefish Salad with Lime and Fennel on Parsley Potato Cream,
Little Burrata cheese on Crouton on a Tomato and Basil Sauce with extra virgin olive oil*



*Delicate risotto with Shrimps, Zucchini Flowers and Pratomagno Cheese,
Tagliolini with jugged rabbit ragout with Lugana Wine in Parmesan Cheese Wafer*



*Sliced Sirloin of Fassona in vegetable Aromas with Potato Medallions and Herbs with
Parmesan Cheese*



Ice Cream Sundae with Raisins Chilean and Amaretti Biscuits crumbs with Grand Marnier



Good Wishes Buffet

Cotechino, Lentils, Grapes and Verona Pandoro with Creams

Red Wine: Valpolicella classico "Le Marognole"

White Wine: Bianco di Custoza "Enoteca Pavoni"

Sparkling Wine: Prosecco superiore di Valdobbiene "Rebuli"

Natural and Sparkling Water

Euro 90,00 per person

