

New Year Eve 2019

Oyster "fin da claire" & Franciacorta

Rollè of Salmon with crème fraiche, Pistachio and Dill

Risotto with Champagne and Moscardini

*Stuffed Ravioli with Grouper and Lemon
in Shellfish "ragù" sauce*

*Seabass in Bergamot
with red turnips sauce and julienne of vegetables*

Pomegranate sorbet

*Stuffed Turkey with Chestnuts in Mantovana style
served with new potatoes*

Pistachio and white Chocolate cake

Cotechino & Lentils

Mini pastries from the Chef

Chardonnay Colterenzio (Alto Adige)

195 euro p.p.