

2024

happy new year

NEW YEAR'S EVE DINNER

WELCOME APERITIF

PROSCIUTTO DI SAN DANIELE 18 MONTHS KNIFE-CUT IN BELLAVISTA
CUTTLEFISH INK RICE CHIPS WITH LOBSTER PÂTÉ
FRIED SQUID AND VEGETABLES
TARTLETS WITH SALMON TROUT AND LIME CREAMED BUTTER
SEARED OCTOPUS WITH VEGETABLE GARDEN
VICENZA-STYLE SALT COD ON POLENTA
SMALL SKEWERS OF PECORINO ROMANO AND GRAPES

APPETISERS

PINK PRAWN TARTARE WITH SOUR CREAM AND WARM PUFF PASTRY
PUMPKIN FLAN ON PARMESAN FONDUE AND CRISPY BACON CHEEKS

FIRST COURSES

MANTECATO OF CARNAROLI RICE WITH SEA BASS AND LIME ZEST
RAVIOLI WITH PORCINI MUSHROOMS SERVED WITH CHERRY TOMATO SAUCE AND BASIL CREAM

MAIN COURSES

CANNOLI WITH LANGOUSTINE PULP ON A BED OF BLANCHED CHARD

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TANGERINE SORBET  
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CHUNKS OF IBERIAN PIG CHEEKS BRAISED MEAT SERVED WITH QUENELLES
OF SAFFRON MASHED POTATOES

DESSERT

WARM CAKE WITH A SOFT CHOCOLATE HEART WITH MASCARPONE CREAM AND PASSION FRUIT

PANETTONE AND PANDORO

COTECHINO WITH LENTILS, DRIED FRUIT AND CITRUS FRUITS TO WELCOME IN THE NEW YEAR

ACCOMPANIED BY FRIULIAN WINES AND SPARKLING WINE, MINERAL WATER, COFFEE