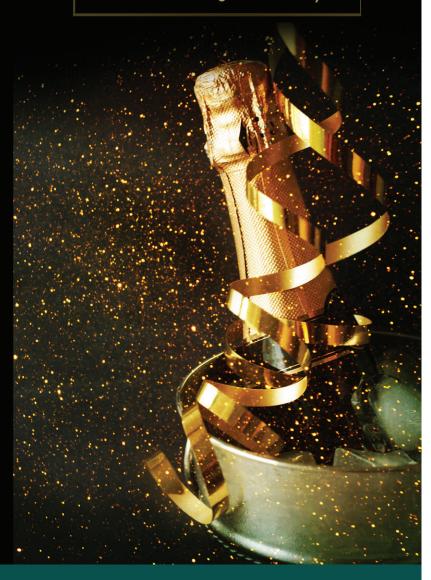


# Celebrate!

with Italian gastronomy





# THREE COURSE NEW YEAR'S EVE DINNER

# **ANTIPASTI**

# STARTER

## Pettole

Deep fried savory doughnut served with sardines, black olive pesto and smoked provola cheese

# **PRIMO**

#### **ENTREE**

# Tartare and Gorgonzola

Beef tartare served with gorgonzola sauce, baked figs and walnuts

ΠD

# Ricciola and Melograno

Kingfish carpaccio, pomegranate and fine cut salad

# **SECONDI**

## MAIN COURSE

# Risotto carnaroli and Champagne

Carnaroli risotto with hazelnut butter, marron and blue swimmer crab with Champagne and truffle oil

OR

# Filetto di cervo

Char grilled venison eye fillet served with celeriac puree, sweet and sour radicchio and red wine reduction

#### DOLCI

# **DESSERTS**

# Cannoli and Baba

Sicilian cannoli and baba served with pistachio and vanilla Chantilly cream and candied fruit