

New Year's Eve Dinner 2024

Amouse bouche
Scallop, sour cream and caviar

Game paté with pain brioche and apricots

Sautéed tuna, raw and cooked fennel, Sicilian orange sauce

Homemade gnocchi with green broccoli, mussels and mild Pecorino cheese

Pike-perch fillet with Jerusalem artichoke and Taggia olive powder

Pork belly cube, apples and sautéed spinach

Creamy Ricotta, caramelized pears and dark chocolate

Grapes and pomegranate

Traditional homemade "Veneziana"

Cotechino with lentils

Euro 95,00 per person
(mineral waters, coffee, cover charge included)

Wines excluded