



# *Festive* SEASON

• 2024 •

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## *New Year's Eve 31st December*

Opening hour 08:30 P.M. with live music

Chef's Welcome with oyster and Champagne flûte

Red prawns tartare, marinated courgette medallion and buffalo mozzarella drops

Octopus suppressed, crumble of Taggiasca olives, creamed potatoes and flowering caper buds

Soft wheat gnocchi with seafood, shrimps and piennolo tomatoes

Sea bass pie with crispy vegetables and seafood mayonnaise

Vodka and lemon sorbet

Dark chocolate rum-Bon Bon and custard sauce

Water, Coffee, Nougats, Panettone and Pandoro

Midnight-Cotechino and lentils

€ 160 per person VAT included (excluding wines)

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### VEGETARIAN MENU

Chef's welcome and Champagne flûte

Courgette and Provola cheese millefeuille

Poached egg with crouton and parmesan fondant

Stuffed Cannelloni pasta with ricotta, spinach and golden almond fillets

Vegetable strudel with olives, cherry tomatoes and oregano

Bubbles and black cherry granita

Dark chocolate rum-Bon Bon and custard sauce

Water, Coffee, Nougats, Panettone and Pandoro

Midnight-Lentils

€ 160 per person VAT included (excluding wines)

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### KIDS MENU

Chef's welcome with mixed fries

Parma ham and buffalo mozzarella

Pennette pasta with Bolognese sauce

Beef fillet with french fries

Chocolate mousse

Nougats and Pandoro

Water and 1 soft drink (choice between Coke or Fanta)

€ 45 per person VAT included

