

MENU

Gala Dinner

2022/23

Welcome drink



Smoked salmon tartare with caramelized Sorrento lemon



Ravioli stuffed with amberjack fish on tomato and thyme sauce



Venezian Lemon Sorbet Shot



Parmesan (matured 24 months) risotto with black cabbage cream,
duck breast escalope with orange



Our Rossini-style beef fillet (liver paté and phyllo pastry wafer)
accompanied by a timbale of potatoes and shallots



“Panettone” with nougat mousse and orange sauce



Traditional dessert buffet “Cantucci” biscuits, “Castagnaccio,
ricciarelli

Water, Coffee and
Sprakling Wine Millesimato 2015 - Batasiolo

120 € wine excluded

HOTEL KRAFT

Terrazza Rossini

