



Menu

SAN SILVESTRO

Welcome aperitif

Smoked sturgeon carpaccio with sprouted cress salad,
orange and hazelnuts with salmon pearls and ginger sauce

Mantua pumpkin cream soup with milk foam and
nutmeg, red mullet fillet and chopped rosemary

Sgroppino Veneta style

Tortello stuffed with braised beef in sweet
and sauer onion sauce, black truffle and colonnata lard fondue

Beef fillet in crispy pastry with liver pâté,
Tuscan raw ham, chianti sauce,
duchess potatoes with thyme and tomatoe gratin

Dark chocolate sphere with coffee bavarese and
a honey and saffron heart with raspberry puree

at midnight we will serve...

Traditional grapes, artisanal Panettone and Pandoro
with chocolate sauce and vanilla sauce

CHAMPAGNE LAURENT PERRIER

Water, Coffee and Champagne (excluding wines)

110€

Menu 1

SAN SILVESTRO

Welcome aperitif

PROSECCO JEIO

Smoked sturgeon carpaccio with sprouted cress salad,
orange and hazelnuts with salmon pearls and ginger sauce

GEWURZTRAMINER ALOIS LAGEDER

Mantua pumpkin cream soup with milk foam and
nutmeg, red mullet fillet and chopped rosemary

SAUVIGNON JERMANN

Sgroppino Veneta style

Tortello stuffed with braised beef in sweet
and sauer onion sauce, black truffle and colonnata lard fondue

BRUNELLO DI MONTALCINO LA GERLA

Beef fillet in crispy pastry with liver pâtè, Tuscan raw ham, chianti sauce,
duchess potatoes with thyme and tomatoe gratin

CONCERTO MAZZEI

Dark chocolate sphere with coffee bavarese and
a honey and saffron heart with raspberry puree

POURRITURENOBLE PETRETO

at midnight we will serve...

Traditional grapes, artisanal Panettone and Pandoro
with chocolate sauce and vanilla sauce

CHAMPAGNE LAURENT PERRIER

Water, Coffee and Champagne (including wines)

160€

Menu

SAN SILVESTRO

Welcome aperitif

PROSECCO JEIO

Smoked sturgeon carpaccio with sprouted cress salad, orange and hazelnuts with salmon pearls and ginger sauce

CHARDONNAY MOLINO DELLE BALZE

Mantua pumpkin cream soup with milk foam and nutmeg, red mullet fillet and chopped rosemary

CHARDONNAY MOLINO DELLE BALZE

Sgroppino Veneta style

Tortello stuffed with braised beef in sweet and sauer onion sauce, black truffle and colonnata lard fondue

PSYCO VILLA LA RIPA

Beef fillet in crispy pastry with liver pâtè, Tuscan raw ham, chianti sauce, duchess potatoes with thyme and tomatoe gratin

PSYCO VILLA LA RIPA

Dark chocolate sphere with coffee bavarese and a honey and saffron heart with raspberry puree

KABIR DONNAFUGATA

at midnight we will serve...

Traditional grapes, artisanal Panettone and Pandoro with chocolate sauce and vanilla sauce

CHAMPAGNE LAURENT PERRIER

Water, Coffee and Champagne (including wines)

140€



Menu

SAN SILVESTRO

Bambini

Cocktail analcolico di benvenuto

Lasagna alla bolognese

Hamburger di chianina e patate fritte

Tortino al cioccolato con salsa vaniglia e gelato al caffè

Acqua e soft drink

60€