

## NEW YEAR'S EVE DINNER Tuesday 31st December 2024

## STANDING WELCOME APERITIF BUBBLES AND SELECTION OF FINGER FOOD

## STARTERS

GARDEN CITRUS FRUITS AND VEGETABLES SERVED WITH SHELLFISH AND CODFISH CONFIT

SHRIMP IN "KATAIFI" CRUST WITH ROUILLE SAUCE

"RIBOLLITA" THICK SOUP IN "TERRACOTTA"

FIRST COURSE

PASTA CANDLES STUFFED WITH ARTICHOKES, "PROVOLONE" CHEESE FONDUE AND RABBIT SAUCE

> SECOND COURSE FISH "BOUILLABAISSE" MARSEILLE-STYLE, WITH CRISPY CHICKPEA "PANELLE"

> > DESSERTS THE NEW "MONT BLANC"

CLASSICAL "PANETTONE" SPONGE FESTIVE CAKE

\* \* \* \* \* \* \* \*

NEW YEAR'S WISHES WITH TRADITIONAL PORK "COTECHINO" AND LENTILS (AFTER MIDNIGHT)

EURO 260,00 PER PERSON, EXCLUDING WINE AND DRINKS