

new year's eve dinner

CHOOSE
ONE DISH
FROM EACH
COURSE

APERITIVO♥STARTER

Canape and a glass of Santa Margherita Prosecco

PRIMI♥FIRST COURSE

Involtini di Salmone

Smoked Salmon cornets stuffed with prawns in a Marie Rose sauce

Melanzane alla Parmigiana

Sliced baked aubergine, plum tomatoes, mozzarella, Parmigiano Reggiano

Bresaola con Parmigiano, Rucola e Limone

Air-dried beef, Parmigiano Reggiano, rocket, extra virgin olive oil, lemon wedges

Zuppa di Patate e del Porro

Leek and potato soup

SECONDI♥SECOND COURSE

Pesce di Nonna

Monkfish, King prawn, King scallop, white wine, chopped onions, garlic, thyme

Ravioli di Zucca

Pumpkin, Parmesan and cinnamon stuffed ravioli, Gorgonzola, hazelnuts and cream

Sorbetto

Sorbet

PIATTO PRINCIPALE♥MAIN COURSE

Costolette di Agnello

Rack of Lamb chopped, red wine and rosemary. Served with seasonal vegetables and potatoes

Petto di Pollo dello Chef

Free range chicken breast stuffed with cheese and ham in an orange, sweet and sour sauce. Served with seasonal vegetables and potatoes

Carne di Cervo

Loin of Venison, port, red currant jelly sauce.
Served with seasonal vegetables and potatoes

Vitello Holstein

Pan fried veal escalopes in fine breadcrumbs, fried egg, anchovies, capers.
Served with seasonal vegetables and potatoes

Pesci del Giorno

Fresh fish of today

Opzione Vegetariana

Vegetarian pasta or risotto

DOLCI E CAFFE♥DESSERTS & COFFEE

Choice of Sweets & Coffee



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