

New Year's Eve 2019

Euro

White Wine

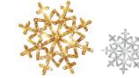
Vermentino La cala "Sella & Mosca"	40,00
Pinot Grigio "Santi"	50,00
Friulano del Collio "Ermacora"	50,00
Gavi "Pio Cesare"	60,00
Fiano di Avellino "Terredora di Paolo"	60,00
Sylvaner "Abbazia di Novacella"	60,00
Sauvignon delle Langhe "Marchesi di Gresy"	65,00

Red Wine

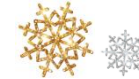
Gattinara "Travaglini"	60,00
Chianti Nipozzano "Frescobaldi"	60,00
Taurasi "Terredora di Paolo"	60,00
Barolo "Marchesi di Barolo"	80,00
Barbaresco "Marchesi di Gresy"	130,00
Brunello di Montalcino "Biondi Santi"	150,00

Menu

Marinated Sea Scallops with Porcini
Mushrooms & Truffle



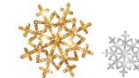
Chestnut's Ravioli with pumpkin's cream & Alba White Truffle
Risotto with King Crab and Shrimps of Mazzara del Vallo



Turbant Sea-Bass with Carrots & Zucchini Cream

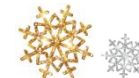
Passion fruit Sorbet

Tournedos of Beef with crispy Tropea Red Onion &
Saffron Potatoes in Amarone wine sauce



Mont Blanc

Traditional "Panettone" with Grand Marnier
Friandises



Zampone with Castelluccio Lentils

€ 360,00 p.p. (beverage excluded)

