

New Year's Eve 2018

Euro

White Wine

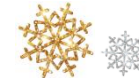
Vermentino La cala "Sella & Mosca"	40,00
Pinot Grigio "Santi"	50,00
Friulano del Collio "Ermacora"	50,00
Gavi "Pio Cesare"	60,00
Fiano di Avellino "Terredora di Paolo"	60,00
Sylvaner "Abbazia di Novacella"	60,00
Terre di Franciacorta "Ca' del Bosco"	65,00
Sauvignon delle Langhe "Marchesi di Gresy"	65,00

Red Wine

Gattinara "Travaglini"	60,00
Chianti Nipozzano "Frescobaldi"	60,00
Blauburgunder "Abbazia di Novacella"	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

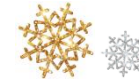
Menu

Marinated Sea Scallops with Porcini
Mushrooms & Truffle



Rice with White Truffle of Alba

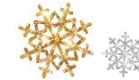
Paccheri with King Crab and Shrimps of Mazzara del Vallo



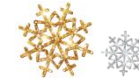
Sea-Bass Twist with Carrot Pie & Cream of Basil

Passion fruit Sorbet

Tournedos of Beef with Abate Pear
in Amarone wine sauce



Puff Pastry with Chantilly cream & fresh Berries
Traditional "Panettone" with Grand Marnier
Friandises



Zampone with Castelluccio Lentils

Euro 300,00 p.p. (beverage excluded)

