

# New Year's Eve 2025

## **Appetizer**

Spritz and Sparkling Wines:  
Villa Franciacorta Brut Mon Saten

Oysters and Caviar

Crispy Puff Pastry  
with Piedmontese beef,  
Pecorino cheese and truffle pearls

The Tartares:  
Orange-flavored Tuna - Salmon and Avocado  
Shrimp and Apple

Chickpea Hummus  
with olive oil emulsion, lime, and mullet roe

Cotechino Foam with Polenta

Selection of Cured Meats and Cheeses:

Jamón Serrano - Culatello di Zibello - Bresaola from Livigno  
Nocette of Parmigiano Reggiano, Bitto, Stravecchio from Livigno

Beef Cheek Confit

Craquelin Bignè with Pecorino and Saffron

Exotic Fruit

## **At the Table**

First Courses  
Handmade buffalo tortellone,  
with rustic cherry tomato sauce and crispy pistachios with salt

Fish paccheri  
with smoked potato blinis and Kalamata olives

*Wine: Azzesu - Vermentino di Sardegna D.O.C*

Main Courses  
Warm Catalan-style Carabineros prawns  
with gin-marinated pink grapefruit wedges

Slow-roasted veal loin  
with foie gras escalope and black truffle,  
served with purple potato puree

*Wine: Mazer - Valtellina Superiore Nino Negri D.O.C.G Nebbiolo*

Dessert

Temptation  
Mango, white chocolate crumble and toasted almonds

*Wine: Moscato Giallo Trentino D.O.C*

Final Celebration  
Lucky lentils and zampone from typical Italian tradition  
an assortment of artisan panettone and pandoro