

# NEW YEARS MENU



**Aperitif and welcome sparkling wine flûte**

**Grouper tartare**

pumpkin chutney, pink grapefruit, and amaretto-flavored oil

**Risotto with Trentodoc sparkling wine**

pomegranate gel, its reduction and shrimp in acacia honey

**Turbot**

cime di rapa and American sweet potatoes

**Mango sorbet**

**Veal cheek**

braised in Pinot Noir wine, Mousline potatoes and radicchio from Treviso

**Chestnut brownies**

caramelized pears, Bourbon vanilla ice cream and dark chocolate crunch

**After Midnight**

Zampone and lentils

**195€ per person**

à la carte from 7 to 13 years, free up to 6 years (excluding drinks)

