

New Year's Eve Gala Menu 2021

Aperitif in our Terrace with prosecco, fingerfood and live cooking show with pettole tasting

Starters

Raw seafood, tuna tartare, oysters, prawns and red shrimps

Veal roastbeef with tuna sauce, with a sauce of anchovies and sorrel leaves in apple cider

Scalded cattlefish, potato and leek purée, olive crumble and lemon-scented oil

First courses

Porcini mushroom risotto, balsamic vinegar reduction and crunchy Capocollo

Paccheri pasta with veraci clams, glasswort, bottarga and lime

Secondi

Murgia pork fillet, carrot purée, sautéed chicory and Primitivo di Manduria jus

Fennel soup, scalloped roasted lobster, salad leaves with peaches

Traditional lentil soup with cotechino for a rich and lucky New Year

Two textures chocolate cake on bitter cocoa powder with salted caramel and raspberries

Seasonal fruit

Coffee, Amaro, Rosoli

Midnight Toast with Champagne and Panettone

Music and entertainment of Ray Jahden will leaven up the special evening to welcome the New Year.

€ 160 per person, drinks and wine included.