

# New Year's Eve

## DINNER MENU

### Aperitif

Oyster and gin <sup>14</sup>  
Scallops with bacon and hazelnut <sup>8-14</sup>  
Bliny with sour cream and caviar <sup>1-3-4-7</sup>  
Sgagliozza (fried polenta) with sausage and rosemary  
Tomato focaccia <sup>1</sup>

### Starters

Steamed lobster, seasonal mixed leaves and citrus sauce <sup>2</sup>

Burrata cream, red shrimps tartare,  
tomato jelly, basil flavored oil and squid ink tuile <sup>1-2-7</sup>

### Pasta

Risotto with scampi carpaccio, pomegranate reduction and chicory sprouts salad <sup>2-7</sup>

### Main courses

Spit-roasted shi drun with cacciatora sauce, potato rösti and sauteed turnip greens <sup>3-4</sup>

Traditional lentil soup and cotechino <sup>9</sup>

### Dessert

Ricotta truffle with raspberry heart and panettone crumble <sup>1-3-7-8</sup>

160 € per person, beverage included



# New Year's Eve

## VEGETARIAN DINNER MENU

### Aperitif

Bliny with sour cream, lime and pepper <sup>1-3-7</sup>  
Sgagliozza (fried polenta) with smoked scamorza cheese and rosemary <sup>7</sup>  
Tomato focaccia <sup>1</sup>  
Tomato cream with straciatella cheese <sup>7</sup>  
Vegetables bruschetta <sup>1</sup>

### Starters

Roasted artichoke and potato, black olive oil <sup>7</sup>  
Burrata cream, tomato jelly, raw and cooked vegetables <sup>7</sup>

### Pasta

Champagne risotto with pomegranate reduction and chicory sprouts salad <sup>7-12</sup>

### Main courses

Porcini mushrooms cutlet, purple potato foam  
and smoked spring onion powder <sup>1-3</sup>  
Traditional lentil soup and Parmigiano Reggiano croutons <sup>1-7-9</sup>

### Dessert

Ricotta truffle with raspberry heart and panettone crumble <sup>1-3-7-8</sup>

160 € per person, beverage included



# New Year's Eve

KIDS DINNER MENU

## Starter

Ham and Burrata cheese <sup>7</sup>

## Pasta

Baked orecchiette pasta with meatballs <sup>1-3-7</sup>

## Main courses

Steamed sea bass with parsley potatoes <sup>4</sup>

## Dessert

Chocolate cake with soft heart with vanilla gelato <sup>1-7</sup>

60 € per person, beverage included



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