

Trew Gear's Eve HOLLYWOOD DARTY









OUR BAO:

Teriyaki beef strips with toasted sesame seeds

Sweet and sour monkfish bites with coriander

Braised black cabbage with ginger and crunchy shallots

Phyllo pastry with sun-driedtomatoes, feta, and fresh oregano

Golden spheres of Parmigiano Reggiano from Modena with traditional

balsamic vinegar

Tuna tartare with fresh raspberries and lemon verbena
Salmon tartare with oranges from Belice and fresh mint
Prawns kataifi

Crispy polenta with porcini mushrooms from Alto Savio
San Patrignano bread crostini with Colonnata lard
Double-breaded prawns with spicy sauce
Crisp piadina with Parma ham and squacquerone cheese
Vegetables tempura
Fried passatelli

BEVERAGE

Conte Fosco Cuvée Brut Non-alcoholic cocktail Water





ENTRÉE

Savory biscuit with house-smoked amberjack tartare and mango gel scented with lime

Allergens: 1-3-4-6-7-12

Welcome flute: Franciacorta - Pietraluce Brut

APPETIZER

Royal lobster with thinly shaved fennel salad, Greek yogurt and pomegranate dressing, and its seeds

Allergens: 2-7-12

FIRST COURSE

Meracinque Reserve Carnaroli risotto with champagne, scallops,

and cardoncelli mushrooms

Allergens: 9-12-14

MAIN DISH

Black cod cube served on bergamot-infused potato mousse and crispy purple artichokes

Allergens: 1-4-12

Wine at the table: Pinot Bianco - Hofstatter

DESSERT

The Chocolate Factory

Allergens: 1-3-7-8

Congratulatory toast accompanied by Champagne - Bernard Robert Réserve Brut

€ 170,00 DER DERSON



CHILDREN'S MENU

FIRST DISH

Strozzapreti (or penne) with meat sauce

MAIN DISH

Grilled Chianina burger with fries and sauces

DESSERT

Fior di latte ice cream with strawberries and chocolate topping

BEVERAGE

Soft drinks

Water

€ 75,00 FOR CHILDREN UP TO 14 YEARS OF AGE











PARTY IN LOUNGE

SWEET CORNER CREATED BY OUR MASTER PASTRY CHEF

DESSERT BUFFET

MODENA IGP PIG'S TROTTER WITH LENTILS FROM NORCIA

A FESTIVE CLASSIC, PREPARED FOR AN AUTHENTIC AND IRRESISTIBLE TASTE EXPERIENCE.

OUR FRESHLY BAKED CREAM PASTRIES, MADE BY OUR CHEF

LET'S WELCOME THE NEW YEAR WITH A TOUCH OF SWEETNESS:
OUR CREAM DELICACIES JUST BAKED BY OUR CHEF



Good wishes!

