

## **NEW YEAR'S EVE 2018 DINNER**

### **APPETIZER**

*Salt tart with Modena IGP zamponi  
and Castelluccio IGP lentils velvet sauce*

*Millefeuille of sea bass and violet potato  
with chard sauce*

### **FIRST COURSE**

*Gragnano IGP paccheri pasta, stuffed with cinta senese DOP pork  
cured meat and sheep ricotta cheese, on Mantua pumpkin cream*

*Risotto with red shrimps of Mazara del Vallo  
with Bronte DOP green pistachio grain*

### **MAIN COURSE**

*Stuffed guinea fowl breast, Acqualagna white truffle  
and celeriac chips*

*Grilled Lampedusa wild octopus on paprika flavoured mashed potato*

### **DESSERT**

*Orange mousse on 58% dark chocolate base*

**€ 85,00**

***The price is inclusive of all the listed courses.  
Drinks are not included.***