

NEW YEAR 2026/27 - NEW YEAR'S EVE DINNER

Grand New Year Buffet

Reception and table assignment 8:00 pm

WELCOME GLASS

Pol Guyot brut selection champagne

BREAD CORNER

Semolina bread, rosemary bread, milk bread, handmade olive oil breadsticks,
pane guttiau flatbread
Genoese focaccia, margherita pizza, Apulian schiacciata flatbreadwith cherry tomatoes and oregano

APPETISERS

Puff pastry parcel with ricotta and anchovies, lemon and semi-dried cherry tomato
Fried polenta crouton with salt cod, Ponzu sauce and lemon zest
Tomato and gooey mozzarella croquette
Spinach and Grana Padano cheese flan, delicately scented with saffron
Warm Quiche Lorraine with guanciale and smoked provola
Mini cheeseburger
Vol-au-vent with goat's cheese and caviar

COLD CUTS AND CHEESE

Grana Padano D.O.P., Pecorino Sardo D.O.P., semi-mature goat's cheese, Brie,
Provolone Gigante D.O.P., primo sale, braided mozzarella, smoked mini burrata,
pyramid of salted butter and Gorgonzola D.O.P. served by the spoon
24-month prosciutto, long salami, giant mortadella, Soppressa Veneta and speck
paired with jams, honey, mostarda and pickled vegetables

OUR FINGER FOOD

Salmon gravlax, tzatziki and lemon caviar
Cod puff pastry parcel, savoury English muffin with black olives and saffron
Crunchy king prawn tail on Bloody Mary and basil
Sea bream roulade with crunchy vegetables and white potato
Carne salada, smoked ricotta, balsamic vinegar and rocket
Mixed grains with raisins, pine nuts and seasonal vegetables

STARTERS

Catalan-style scampi and prawn salad with white celery and carrots
Scallops au gratin with fragrant Mediterranean-scented bread
Octopus and potato salad with cuttlefish and mussels
Éclair with ham and Marsala mousse and almond flakes
English-style roast beef, thyme-scented Béarnaise sauce
Vegetable spaghetti, crispy tofu marinated in soy and sesame sauce
Steamed crustaceans and shellfish with crudité sauce
Autumn vegetable strudel
Caprese salad skewers

This menu may vary slightly depending on the availability of ingredients.
Please advise us of allergies, intolerances and any special dietary requirements when booking.

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PASTA DISHES

Seafood ravioli with crunchy diced vegetables,
tossed with cherry-infused salted butter
Paccheri pasta with lobster, candied cherry tomatoes and lemon and thyme
Half a Grana Padano cheese wheel with risotto creamed with black truffle
Garganelli pasta with porcini mushrooms, thyme and crispy guanciale
Meat cannelloni with tomato and béchamel sauce
Vegetarian capelletti in vegetable broth

MAIN COURSES

Oven-baked catch of the day in a Mediterranean sauce
Applewood-smoked ribs flavoured with red ale
Swordfish slice with herb and citrus crumb in a beetroot and vanilla sauce
Beef braised in Barolo wine, with polenta

CARVERY

Roast sliced beef and its jus
Fish of the day on display with chive crème fraiche

SIDE DISHES

Roast potatoes
Vegetable ratatouille
Seasonal vegetable flan with vegan mozzarella, roasted pumpkin and walnuts

DESSERTS

Mini fruit tartlets
Assorted croque-en-bouche (custard, strawberry, chocolate, pistachio)
Petit fours (cheesecake, tiramisù, Sachertorte etc.)
Macarons
Mini rum baba
Sicilian cannoli with chocolate and pistachio
Crème caramel
Yule log with cream and chocolate chips
Homemade almond paste
Fresh and exotic fruit platter on display
Chocolate fountain and strawberries
Meringue and cream swans
Chocolate Torta Caprese cake

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FOR OUR YOUNGER GUESTS

FRIED FOOD

Golden chicken nuggets with sauces
Chips
Fish'n'chips
Mozzarella in carrozza fried cheese sandwich

HORS D'OEUVRES

24-month prosciutto / ham
Braided mozzarella
Prawns in Marie Rose sauce with green salad
Veal with tuna mousse
Puff pastry pizza with melted cheese and roast ham

FIRST COURSES

Classic penne pasta with tomato sauce or plain
Fusilli pasta with ragu
Tortellini creamed with butter and sage

MAIN COURSES

Grilled beefburger
Oven-baked chicken cutlet

FOR EVERYONE, AT MIDNIGHT

Traditional Veronese pandoro and a glass of sparkling wine

TO CONTINUE THE CELEBRATIONS...

Finger-food of traditional slow-cooked artisan cotechino (pork sausage) and lentils

SELECTION OF DRINKS:

Pol Guyot brut selection champagne
Castelcerino Soave Classico D.O.C. 2024
Valpolicella Classico 2025 Organic Ca' La Bionda

Still and sparkling mineral water

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ALLERGIES & INTOLERANCES

Dear Guest, in accordance with Regulation (EU) No 1169/2011, we hereby list the 14 main substances that cause serious food allergies or intolerances on the basis of EFSA (European Food Safety Authority) findings. You can check for the allergens in all of the dishes on our menu by checking for the symbols listed below in the infographic alongside their explanations. We inform you that while every precaution is taken to avoid cross-contamination, our kitchens do handle food substances containing allergens, including nuts and gluten. We ask you to speak to a member of staff for specific information about ingredients before ordering. Our staff can provide information only about 14 common allergens.

