

# New Year's Eve 2017

## White Wine

<i>Vermentino La Cala "Sella &amp; Mosca"</i>	40,00
<i>Pinot Grigio "Santi"</i>	50,00
<i>Friulano del Collio "Ermacora"</i>	50,00
<i>Gavi "Pio Cesare"</i>	60,00
<i>Fiano di Avellino "Terredora di Paolo"</i>	60,00
<i>Sylvaner "Abbazia di Novacella"</i>	60,00
<i>Terre di Franciacorta "Ca' del Bosco"</i>	65,00
<i>Sauvignon delle Langhe "Marchesi di Gresy"</i>	65,00

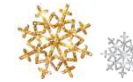
## Red Wine

<i>Gattinara "Travaglini"</i>	60,00
<i>Chianti Nipozzano "Frescobaldi"</i>	60,00
<i>Blauburgunder "Abbazia di Novacella"</i>	60,00
<i>Taurasi "Terredora di Paolo"</i>	60,00
<i>Barolo "Marchesi di Barolo"</i>	80,00
<i>Barbaresco "Marchesi di Gresy"</i>	130,00
<i>Brunello di Montalcino "Biondi Santi"</i>	150,00

Euro

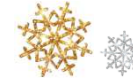
## Menu

*Marinated Sea Scallops with Porcini  
Mushrooms & Truffle*



*Ravioli filled with Chestnut & Pumpkin  
And White Truffle*

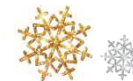
*Rice with King Crab and Champagne*



*Sea-Bass Twist with Carrot Pie & Cream of Basil*

*Pomegranate Sorbet*

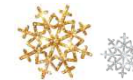
*Tournedos of Beef with Abate Pear  
in Amarone wine sauce*



*Puff Pastry with Chantilly cream & fresh Berries*

*Selection of Miniature Delicacies*

*Traditional "Panettone" with Grand Marnier  
Friandises*



*Zampone with Castelluccio Lentils*

Euro 300,00 p.p. (beverage excluded)

