



*Happy
New Year
2024*

NEW YEAR'S EVE DINNER MENU

Aperitif

Codfish morsel with red lumpfish roe
Fried mozzarella with anchovy fillet

To Start With...

Octopus salad with potato brunoise
Citronette with toasted almonds

To Follow...

Trofie pasta with zucchini cream, tuna roe
and sun-dried tomatoes
Risotto with "flavors and fragrances from the sea"

Sea bass fillet marinated in beets
with fennel cream and saffron coral wafer
Cotechino and lentils

To Finish...

Pistachio parfait with Modicano chocolate chips

WINES

Gulino Winery
Fania (Inzolia and Fiano)
or Fanus (Sirah and Nero d' Avola)
Sparkling Brut