New Yéar's Dinner 2025

Buffet appetizers

Sea Corner

Canapé with creamed cod Prawns in kataifi paste Salmon in «bellavista» Vol au vent with tuna mousse and lumfish roe Sea bass tartare

Land Corner

Mushroom crostini Sliced typical roasted «porchetta» Polenta with Gost's cheese and walnut and truffle oil Traditional puntarelle salad and hard boiled egg

First courses served at the table

Ricotta and spinach ravioli with lemon pesto and prawns Risotto with italian Prosecco with asparagus tips

> Second course served at the table Beef Wellington with side dish

Desserts buffet

Small pastries Artisanal «pandoro and panettone» cakes with sauces Sliced fruit, grapes and mandarins

Midnight Toast with italian Prosecco DOC

Kids Menu

Buffet appetizer Gnochetti bolognese style Veal cutlet and chips Buffet desserts

Adults €150 per person

(Mineral water, wines selection, coffee; 10% VAT included) Children under 12 years: 50% discount



