



NEW YEAR'S EVE PARTY

31 dicembre '22

Live music with Tony Landolina e Danilo Impastato

Menù

Amuse bouche:

Salted shortcrust pastry Tart, smoked swordfish, sea urchin mayonnaise

Saffron pralines with sea ragù sauce, chickpeas

cannolo stuffed with pumpkin and truffle puree, and soppressa (cured meat)

croacker 's raw, pomegranate sauce, green apple and vegetables

Passion fruit lobster cocktail, endive vegetable, crunchy piglet and figs

Vialone nano rice beads, black tea tangerine flavoured, artichokes and carpaccio of lemon scallops

Homemade tortelli stuffed with pizzaiola Cod, genovese octopus and sea ragù

Amberjack soaked in sea lettuce and urchins, shrimp 's crick crock with red pumpkin and goat girgentana blue cheese, lentil croquettes and cotechino black pork

Pre Dessert

Mandarin croquembouche

Pois

Creamy balls with berries and tropical fruits , " streusel " with cocoa and Vanilla

Water Geraci

Cup of coffee

130€ p.p. Wines and spirits not included