



NEW YEAR'S EVE DINNER MENU

*With
Light wine pairing*

- 160 € PER PERSON -

===== WELCOME APERITIF AND AMUSE-BOUCHE =====

from 8pm to 8.30pm

===== BEGINNING OF DINNER =====

at 8.30pm

Sautéed Scallop with Cream of Fennel and Apple, Pickled Apple, and baby Fennel

Hand-Cut Beef Tartare and Raw Oyster

Wine pairing: Glass of Aromatic Traminer, Quinta della Luna



Quail Breast Lacqued, Chicory and Grapefruit

Risotto with Celeriac, Ewe's Milk Cheese, and Botargo of Grey Mullet

Wine Pairing: Glass of Chardonnay, Vie di Romans



Duck-filled Cappellettos, Brown Butter and Thyme

Wine pairing: Glass of Pinot Noir, Lageder



Monkfish, Cauliflower Variations, and Chervil

Wine pairing: Glass of Pinot Noir, Lageder

Or

Beef Fillet, Cream of Parsnip, Roasted Parsnip and Cream of Chestnut

Wine pairing: Glass of Tai Rosso, Pialli



Chocolate Variations and Orange

Wine pairing: Glass of Passito di Moscato Giallo, Zanovello

The menu includes a glass of wine combined with two dishes, water and espresso.

NEW YEAR'S EVE DINNER MENU

*With
Full wine pairing*

- 200 € PER PERSON -

WELCOME APERITIF AND AMUSE-BOUCHE

from 8pm to 8.30pm

BEGINNING OF DINNER

at 8.30pm

Sautéed Scallop with Cream of Fennel and Apple, Pickled Apple, and baby Fennel

Wine pairing: Glass of Aromatic Traminer, Quinta della Luna

Hand-Cut Beef Tartare and Raw Oyster

Wine Pairing: Glass of Friulano, MarcoSara

Quail Breast Lacqued, Chicory and Grapefruit

Wine Pairing: Glass of Petit Arvin "Nuance", Otton

Risotto with Celeriac, Ewe's Milk Cheese, and Botargo of Grey Mullet

Wine Pairing: Glass of Chardonnay, Vie di Romans

Duck-filled Cappellettos, Brown Butter, and Thyme

Wine Pairing: Glass of Garganega "Monte del Cuca", Menti

Monkfish, Cauliflower Variations, and Chervil

Wine pairing: Glass of Pinot Noir, Lageder

Or

Beef Fillet, Cream of Parsnip, Roasted Parsnip, and Cream of Chestnut

Wine pairing: Glass of Tai Rosso, Pialli

Chocolate Variations and Orange

Wine pairing: Glass of Recioto della Valpolicella Sant' Ulderico, Monte dall' Ora

The menu includes a glass of wine with each dish, water and espresso.



HOW TO CONFIRM YOUR RESERVATION

After receiving your request for a table and confirming the availability by email, we require a downpayment of 30 € per person by the same day in order to consider your reservation confirmed. Otherwise the availability has to be checked again. The payment can be accepted by bank transfer no later than 27th December. The reservation is confirmed only when we receive the copy by email. The table position will be assigned depending on the availability left.

Bank details:

Holder: Viriva srl

BANCA: UNICREDIT

IBAN: IT96S0200802004000104656629

BIC/SWIFT CODE: UNCRITM1904

Please specify in the Ref. : Last Name, Number of guests, Time of Arrival, Type of Menu

Please be aware that a late arrival, after the beginning of the dinner,
do not allow you to receive the missed courses

