



NEW YEAR'S EVE MENU

Chef Angelo Nasta

PROSECCO FLÛTE GRAND HOTEL VILLA TORRETТА SELECTION
GOLD-POWDERED RED TUNA ON CREAMY INDIAN CURRY SAUCE AND COCONUT MILK

SPINACH AND CHICORY FLAN ON CREAMY PUMPKIN
WITH SECHUAN PEPPER AND PHYLLO PASTRY

"RAVIOLONE" WITH EGG PUFF PASTRY STUFFED WITH RICOTTA
AND "RAGUSANO" CHEESE, DATTERINI TOMATOES AND VEILS OF CRISPY CHEEK

"SKREI" COD ON CHICKPEA SAUCE AND ROASTED POLENTA CROUTONS

SAGE-SCENTED LEMON SORBET

PORK "TOURNEDOS" WRAPPED WITH LARD, BALSAMIC VINEGAR,
BRAISED SPROUTS, POTATOES AND RED TURNIP

DARK CHOCOLATE SPHERE WITH SOFT CHESTNUT MOUSSE
ORANGE COULIS, PASSION FRUIT AND CARROTS

MINERAL WATER, COFFEE, FRIANDISES

COUNTDOWN WITH "SPUMANTE" GRAND HOTEL VILLA TORRETТА SELECTION,
TRADITIONAL "PANETTONE" AND "PANDORO"

WINES CAREFULLY SELECTED BY OUR SOMMELIER

