

31.12.2022

NEW YEAR'S EVE DINNER

Finger food aperitif

Winter leaf with smoked Squacquerone cheese and pearls of traditional balsamic vinegar

—

Brioche bread with salted butter, Cantabrian anchovies and green pesto

—

Shortbread basket with Mortadella Bologna and pistachio grain

—

Mousse with Parmigiano Reggiano Vacche Brune and spiced yellow pumpkin

—

Blinis with fish “in carpione” and sour cream

—

Cicchetto with salmon and its eggs

—

Crispy rice lollipop

To get started

Soup with dove potato from our territory, shellfish stock and mushrooms

—

Chestnut smoked goose, winter salads with foie gras and hazelnut mayonnaise

Pasta & Rice

Risotto with champagne, chives from our agricultural estate and citrus scallops

—

Single raviolo pasta filled with sheep ricotta cheese and turnip greens, knife-point duck ragout “in dolce-forte”

From the sea

Chupa-chups of turbot cooked on the bone, yellow pumpkin soup, pan-seared artichokes and buffalo Stracciatella cheese

Interlude

Fresh&sparkling green apple wine

From the land

Filet of Nostrale beef wrapped in savoy cabbage leaf, liver mousse, passito wine and winter panache

Before Midnight

Villa Amagioia wine iced dome, passion fruit, meringue and crunchy chocolate

After midnight the good luck buffet will be served with cotechino, lentils, grapes, tangerines and dried fruits