

BELVEDERE AREA

31.12.2023 NEW YARS'S EVE

Finger aperitif

Campari shrimp with beet mayonnaise

—

Crispy leaf with Parmigiano bavarese
and balsamic vinegar pearls

—

Marinated salmon carpaccio,
with its eggs and puffed rice chips

—

Pumpkin tartlets in three textures

—

Pan brioche with herring caviar,
sour cream and fennel

—

Smoked swordfish maki,
poppy seeds, tzatziki sauce and mint

—

Rocher of Mortadella and pistachio

—

Fried sage with paprika

—

Crispy chicken wings with sauce
roasted bell pepper

—

Squash blossoms tempura

Paired with Spumante Brut Metodo Classico

“Villa Amagioia” Palazzo di Varignana

From the undergrowth to the Adriatic

Chestnut soup from our Apennines
with roasted sole and fine truffle

Paired with Spumante Brut Metodo Classico

“Villa Amagioia” Palazzo di Varignana

Homemade pasta with 30 yolks

Homemade coccardine stuffed with broccolo
Fiolaro and Budrio potatoes, lobster
and its Umami

Paired with Chardonnay Colli Imolesi DOC 2022

Palazzo di Varignana

The pie with a soft heart

With Fossa cheese from the Rubicone Valley,
vegetables confetti from our hills, porcini
mushrooms powder and puffed lentils

Paired with Chardonnay Colli Imolesi DOC 2022

Palazzo di Varignana

Fresh sparkling Mojito

The Veal

Fillet steak cooked in pink salt, served
with winter panacea, cardoncelli mushrooms
and Timut's pepper sauce

Paired with Pinot Nero IGT del Rubicone 2021

Palazzo di Varignana

Pandora's Box

Extra dark chocolate jar with eggnog mousse
and Piedmont hazelnuts

Midnight Buffet

Cotechino, lentils, grapes and tangerines

Toast with Champagne Brut “la Cuveè” Laurent Perrier

€ 190 per person | € 95 for children 4-12