Menu
CENONE DI SAN SILVESTRO

“APERITIVO DI BENEVENUTO”
Gastronomic delights and refined finger food creations.
Selection of cocktails and sparkling wines

“VARIAZIONE DEI CLASSICI DI SAN SILVESTRO”
Scallop au gratin with seasonal aromas
served with smoked potato mousse and delicate seasonal aromatic notes

Roasted octopus
on turnip tops sautéed with chilli, a balance of flavors between sea and land

Shrimp in walnut crust
accompanied by lemon mayonnaise and a light citrus essence

“I BOTTONI”
Shellfish casket
on a fragrant bisque, artichokes and clams

“GIALLO ORO”
Creamy risotto with saffron pistils
with fine black truffle and veal jus

“ESSENZA DI MARE”
Baked snapper
accompanied by Roman cabbage in two different textures, hazelnut potatoes and a delicate Franciacorta emulsion

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“AGRUMI SORRENTINI IN TRIONFO”
Sorrento citrus sorbet ice cream
A balance of local orange and mandarin with Gin Mare

PASTRY TEMPTATIONS TO SHARE
Refined selection of traditional artisan desserts

“COME LA TRADIZIONE VUOLE...”
Zampone e lenticchie
Ham hock stuffed with minced pork meat and spices, lentils

Cheers to 2026!

€ 350 per person