

New Year's Eve Menu

Villa Sostaga, December 31st 2018

Entrée

Essence of carrots and ginger served with raw Sicilian red shrimp
and "Tradition" Calvisius caviar

Starter

Palette of freshwater fish
White sturgeon, trout, char and eel served with hot chestnut scones,
and chutney of leccino olives and oranges

First course

Bread dumplings with eye beans and red lobster
with seasoned tomatoes and shallots
Home-made pressed maccheroncini with pigeon ragù
with flakes of bagoss cheese and veils of salted almonds

Second course

Veal fillet "Peter farm's" slowly cooked,
with black truffle served with pumpkin flan
and gratinated potato pie

Waiting for the dessert...

Bronte pistachio parfait with ricotta mousse
and seasoned lemon

Dessert

Crispy brown-glacé basket with crystallized berries
and curls of white chocolate

02:00 Happy New Year

with traditional Zampone (stuffed trotter) and lentils

**Price per person € 120,00
(wines not included)**