

New Year's Eve Menu

BUFFET DINNER

From 7.30pm to 10pm

FIRST COURSES

Oven-baked lasagna with wild mushrooms
and Taleggio cheese (3-6-9)

Ravioli filled with braised beef, served with
sage butter and aged Monte Veronese DOP
cheese shavings (1-3-6-7-9-10)

SECOND COURSES

Pork cheek braised in Valpolicella Superiore
wine with taragna polenta (7-9-12)

Rustic platter of local cold cuts, fruit,
and jams (7-12)

Sautéed vegetable selection (9)

DESSERTS

Artisanal panettone with zabaione and
mascarpone cream (1-3-7-8-12)

Water and coffee

€59 per person
€29 for kids under 12

