**PARTY MENU AT AQUALUNAE**

*Let yourself be pampered by chef Emanuele Paoloni's proposals:*

*four menus to be enjoyed in our bistro in a relaxed atmosphere with attention to every detail.*

**Dinner 24 December**

Amuse Bouche

Tasting of award-winning oil, our home made bread and salts from the world

Wild salmon carpaccio with Mediterranean scents

Paccheri with chopped Yuzu Umbrella and bottarga

Carnaroli Catalan-style prawns and potato with vanilla

Tonno hay straw with turmeric yoghurt, avocado mousse and potato

Pre dessert

Soft and fluffy with exotic fruits and cinnamon

Sweet GoodBye

78

Wine Pairing

34

**Lunch 25 December**

Amuse Bouche

Tasting of award-winning oil, our home made bread and salts from the world

Picchiapò of smoked capon, with goat cheese and turnip

Fagotti in capon broth with truffles

Fettuccine fought from the courtyard, drunk, salted ricotta and cherry pepper

Piedmont-style Roast Pork with Yuzu-flavored carrots

Pre Dessert

Christmas tiramisu

Sweet GoodBye

78

Wine Pairing

34

**Dinner 31 December**

Glass of sparkling wine

Amuse Bouche

Tasting of award-winning oil, our home made bread and salts from the world

Carpaccio of scallops Passionfruit pistachio and radicchio

Scent of French clams

Paccheri au gratin with seafood and burnt leek

Carnaroli mantecato with octopus, n’duja and Yuzu

Black saithe with live smoked salmon caviar Jerusalem artichoke

Pre Dessert

Spain Passionfruit raspberry and white chocolate

Sweet Goodbye

Italian Tradition

115

Wine Pairing

34

**Lunch January 1st**

Amuse Bouche

Tasting of award-winning oil, our home made bread and salts from the world

Country-style meatballs, blue cream with honey and crunchy vegetables

Trascinati in the oven with black pig, truffle and parmesan red cows 36 months

Guinea fowl bundles creamed with Yuzu hazelnut sage butter

Piemontese of tuna and greedy vegetables

Pre dessert

Dolceluna

Sweet GoodBye

78

Wine Pairing

34