

# NEW YEAR'S EVE

# Menu



## Chef's Entrée

*A tasting of breads paired with 501 Altitudo extra virgin olive oil*

## CHEF'S APERITIF

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### Mare Nostrum

*Swordfish 'prosciutto', cuttlefish 'lardo', croaker 'speck'*

## ANTIPASTI

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### Prawn Cocktail

*Raw and cooked Mazara prawns, brandy bisque mayonnaise, mixed salad and lettuce gel*

### Oyster

*Charcoal-grilled, bay leaf infused oil, cardoncello mushroom, and Champagne sorbet*

### Sauté Lobster

*Catalan-style lobster, raw and cooked vegetables, onion gel, white truffle, licorice broth*

## FIRST COURSE

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### Risotto

*8-year aged acquerello risotto, sour cream, shellfish bisque, black garlic, marinated scampi*

### Handmade Ziti

*Stuffed with baked ricotta, mushroom 'Genovese' and parsley extract*

## MAIN COURSE

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### Terrina

*Charcoal-smoked seabass with truffle potato cream*

*Predessert*

## DESSERT

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### Chocolate Variation

*A symphony of creamy, aerated, spongy and flavoured chocolate textures*

**Midnight toast, homemade cotechino sausage and lentils**



*New Year's Eve Menu: € 190,00 (excluding beverages)*

*Wine Paring upon request: € 55,00*

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