



Capodanno

# IL MARCHESE

OSTERIA • MERCATO • LIQUORI


20:30

WELCOME APERITIF

Welcome Glass of Franciacorta F.lli Belucchi "Brut 25" Blanc de Blancs  
and parmesan pouf with red tuna tartare, yuzu mayo and smoked herring caviar

21:00

NYE DINNER

Crispy anchovy stuffed with escarole, black garlic mayo  
Crunchy saffron polenta with whipped codfish and artichoke chips  
Lukewarm octopus salad, potatoes and taggiasca olives  
Fried squid and shrimps  
Pecorino cheese tacos with red shrimp tartare, lime and its bisque  
Seafood fregola  
Puttanesca-style sea bass turbant, olive crumble and basil chlorophyll  
Myrtle liqueur flavoured panettone  with mascarpone cheese cream

WINES (1 bottle every 4 people)  
Malvasia Puntinata "Tellenae" Cantina Stramacci  
Vermentino Sardegna Cantina Siddura

Ciliegiolo di Narni Cantina Bussoletti  
Rosse di Dolceacqua Cantina Macario Dringenberg

23:59

MIDNIGHT TOAST NYE 2025

Cotechino with lentils

00:01

DJSET & LIVE PERFORMANCE

Dinner + Midnight Toast (20.30-00:30)	180
Dinner + Midnight Toast + After Dinner Table with 1 bottle of Champagne every 4 people (20.30-3:00)	250
After Dinner Table + Champagne for maximum 5 people (00:30-3:00)	300
After Dinner Entry with 2 drinks	60

