ASSAGGI
RISTORANTE

NEW YEAR'S EVE
DINNER EXPERIENCE

WELCOME FROM THE CHEF
Truffle Ricotta Tartlet
a delicate pâte brisée filled with truffled ricotta mousse

STARTERS
Pumpkin Flan
with stracciatella and hazelnuts

Savory Brioche Bread
with chickpea cream and whipped cod

FIRST COURSE
Lobster Ravioli
served with its bisque

PALATE CLEANSER
Lemon & Prosecco Sorbet
a refreshing intermezzo

MAIN COURSE
Roasted Leg of Lamb
served with creamy mashed potatoes, a rich demi-glace and baby broccoli

DESSERT
Classic Pandoro
with vanilla ice cream and black truffle chocolate shavings

PROSECCO BRUT
Fresh bubbles, delicate and fragrant.

INZOLIA
A soft Sicilian white wine, with floral notes, white fruit and a pleasant freshness.

PINOT GRIGIO
Fresh, elegant and delicately mineral.

VALPOLICELLA RIPASSO DOC
A full-bodied, structured and spicy red wine, with notes of ripe red fruit.

PASSITO DI PANTELLERIA DOC
A Mediterranean, intense and refined finish. Notes of dried apricot, honey, figs and candied citrus.

€ 140 PER PERSON | **€ 35** WINE PAIRING PER PERSON