

New Year Party

Starry placè dinner:

(Sala Mengoni Via Silvio Pellico n°6) beginning at 8.30pm € 190.00 p.p.

Placè dinner:

(Gallery and Piazza Duomo view) beginning at 8.30pm € 180.00 p.p.

Buffet dinner:

(Piazza Duomo view) beginning at 9.00pm € 130.00 p.p.

“Brindisi”:

(1 flûte champagne + 1 drink)

beginning at 11.15pm € 70.00 p.p.

New Year:

(1 drink)

beginning at 00.30 € 50.00 p.p.

Tables on the terrace:

€ 500.00

(2 bottles of champagne or spirits included) + a choice formula

DJ SET UNTIL MORNING

At 04.00 am breakfast

Cappuccino, Lavazza coffee and croissant

Starry palcè dinner

Standing aperitif:

Rice flakes

Potato and veal crispy with barbeque sauce (finger)

Russian salad in a crust (finger)

Italina Focaccia with sweet and sour carrot (Finger)

Cod fish and white polenta (finger)

Placè:

Soft steamed egg, crispy parsley bread, potato cream and red turnips with bottarga

Risotto with crustaceans and fine herbs, prawns and cuttlefish powder

Pomegranate beef sirloin with pumpkin and ginger cream

“Mr bridge 2020”- Peruvian chocolate cream, berries and vanilla

Pastry mignon

Homemade bread

Caffè Lavazza

Natural water (Panna)

Sparkling water (San Pellegrino)

Wines:

Italian sparkling wine - Ferrari Maximum

White - Soave di Allegrini

Red – Chianti di Peirano

Dessert wine - Isolabella della Croce

(1 bottle every 2 people)

€ 190.00 p.p.



Placè dinner

Welcome flute (Franciacorta Brut – Le Marchesine)

Served with Cantabrian anchovy entree and warm crouton with salted butter

“Culatello di Zibello 36 months” with “Parmigiano Reggiano” mousse

Soft quiche with artichokes from Paestum

Norwegian salmon marinated in ginger and candied orange

"Carnaroli" selection risotto with saffron pistils

“Paccheri di Gragnano I.G.P.” pasta with rocket pesto and Sicilian prawns

Veal fillet cooked at low temperature with Franciacorta Rosé sauce

Potato and lentil sauté from Castelluccio di Norcia

Traditional “panettone” and “pandoro” with sauces

Lavazza coffee

Natural water (Panna)

Sparkling water (San Pellegrino)

Wines:

White - Sasso Bianco- Fattoria Mantellassi

Red - Il Canneto – Fattoria Mantellassi

(1 bottle every 2 people)

Champagne Canard Duchêne Brut (1 Flûte per person)

€ 180.00 p.p.

Buffet dinner

Oysters

Marinated and smoked: wild salmon, tuna, swordfish

Seafood salads

Octopus salad with potatoes

Selection of typical "cut" cured meats":

"Culatello di Zibello"

"Coppa piacentina", "Parma" ham

Rolled bacon, "Lardo di colonnata", Salame from Castel Leone

Cheese selection:

"Parmigiano Reggiano", DOP Valtaleggio cheese

"Casera of Valtellina", "Asiago" cheese, buffalo mozzarella,

Pecorino cheese with jam

Grilled and gratin vegetables:

"Caponatina "

Chicken salad

"Vitello tonnato" veal with tuna sauce

Aubergine parmigiana

"Lasagne alla bolognese"

Traditional "panettone" and "pandoro" with sauces

Lavazza coffee

Natural and sparkling water

Wines:

White- Sasso Bianco- Fattoria Mantellassi

Red - Il Canneto – Fattoria Mantellassi

(1 bottiglia ogni 2 persone)

Champagne Canard Duchêne Brut (1 Flûte per person)

€ 130.00 p.p.

Conditions:

Starry placè dinner:

Dinner will be held in the Sala Mengoni on the 3rd floor in Via Silvio Pellico No. 6.

A bracelet will be issued for entry to the terrace party.

In case of delay in arrival we don't guarantee the service of the already served dishes.

Since the room set up is with big tables for 10 people, groups composed by less people of this number will be seated with other guests

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Buffet Dinner:

Seats will not be guaranteed.

Possible alternatives to dishes (for any dietary restrictions) must be communicated by December 27th

In Piazza Duomo there are 9 gates manned by the police. It is advisable to arrive at least 45 minutes before the booking time