

# Menù di Capodanno

2017/ 2018

## Antipasti:

-Coral of shore crabs from the lagun on soft polenta, butterfly prawns with sauce of saffron from Colli Euganei, squids

salad with red chicory from Treviso

-Dry cod pureé in Venetian style with grilled polenta with cuttlefish black ink

-Local salame cooked in red wine vinegar and potatoes purè

-Cavolo cappuccio rosso in agrodolce - Stewed fennel with soy milk, orange and ginger

## Primi Piatti:

-Risotto with local gobitfish

-Homemade fusilli with chestnut flour with pilgrims scallops and nettles

-Homemade ravioli with pears and cheese

## Secondi Piatti:

-Fillet of seabas baked in pistacio crust

-Doublecooked kangaroo with polenta (with buckwheat flour)

-Stewed chicory and chickpea

-Cooked local salame with red lentils

## Dolce:

-Homemade cake with dark chocolat and goat cheese

New Year's toast with Prosecco bio Surli di Renzo Rebuli **€ 100,00 a persona,**  
**drinks not included**