

'Grand Hotel Ortigia'

Ortigia, January 1st 2022

New Year's lunch

Welcome Drink

(Brut, Duca di Salaparuta)

Red prawns and seabass carpaccio, buffalo stracciatella cheese and candied lemon

(Brut, Duca di Salaparuta)

Risotto with parsnip cream, snapper, wild fennel and capers powder

(Chardonnay, Az. Agr. Planeta)

Burrata stuffed ravioli with mustard leaves pesto, dried tomato and black pork bacon

(Chardonnay, Az. Agr. Planeta)

Croaker in pistachio crust, swiss chard pie and lemon flavored anchovy sauce

(Etna Bianco, Alta Mora Cusumano)

Tangerine-vanilla flavoured Crema Diplomatica

(Moscato Don Nuzzo, Cantine Gulino)

Homemade bread and breadsticks

Still mineral water Panna

Sparkling mineral water San Pellegrino

€ 70,00 per person

Chef **Giorgio Rimmaudo** and all the staff
wish you

HAPPY NEW YEAR!