

GRAND HOTEL ORTIGIA

Ortigia, December 31st 2021
Happy New Year's Eve

Welcome Drink

(Prosecco Duca di Salaparuta Rosé Brut)

Seared squid julienne, Jerusalem artichoke, gorgonzola goat robiola cheese and amaretti
(Chardonnay, Az Agr. Planeta)

Risotto with Mazara prawns, typical burrata, lemon and sea urchins cream
(Chardonnay, Az Agr. Planeta)

**Fresh pasta millefeuille with pumpkin, cardoncelli mushrooms and black pork ragout covered
in flowing smoked provola cheese**
(Etna Bianco, Alta Mora Cusumano)

Amberjack fillet, asparagus and citrus fruit sauce
(Etna Rosato, Piano dei Daini Tenute Bosco)

Mixed berries sorbet

**Beef, braised beef cheek, sicilian black truffle and wild thyme flavoured cooking
sauce with sweet and sour vegetables**
(Rosso di Contrada, Soc. Agr. Marabino)

New Year's Eve lentils and Cotechino
(Champagne Veuve Cliquot Yellow Label)

Beet and raspberries, almond crumble cake and mascarpone cheese cream

Panettone 'Nuova dolceria Francesco Emanuele'
(Moscato Don Nuzzo, Cantine Gulino)

Homemade bread and breadsticks

Still mineral water Panna
Sparkling mineral water San Pellegrino

Live music Trio Band

€ 220,00 per person

Chef Giorgio Rimmaudo and all the staff
wish you

HAPPY NEW YEAR!!!