



NEW YEAR'S EVE 2026



WANDERING FLAVORS: GRAB, TASTE, TOAST!

Trout tartare - Pike in carpione (sweet-and-sour marinade)
Lightly battered vegetables - Mushroom quiche - Crispy pickled vegetables - Cotechino sausage with lentils - Goat cheese with almonds and honey - Celery with gorgonzola - Stracciatella cheese with confit cherry tomatoes - Grana Padano aged 36 months
Our homemade cured salami - Marinated pork loin with caramelized onions - Wood-fired flatbread with mortadella and pistachios Breadsticks and rosemary focaccia

Donna Caterina -Bollicina Brut Metodo Classico
Pink -Bollicina Brut Rosè Metodo Ancestrale

EVENING ROSE, MAY THE NEW YEAR BRING GOOD PROSE!

Riserva San Massimo risotto, creamed with red beet juice from Begio's garden and a sweet gorgonzola sphere
Ottocento - Cru Tuchi bianco

START THE YEAR WITH COURAGE IN YOUR HEART

Female duck breast with crisp vegetables, bell pepper and balsamic reduction
Nero per Sempre - Rosso Riserva d'Annata

THE YEAR'S LAST TEMPTATION!

Selection of petit fours and assorted sweet mignons
Panettone with mascarpone cream
Ballerina Elisir Rosa

SPARKLING COUNTDOWN: TOAST AND DANCE!

Sparkling wine and entertainment

NOTHING BUT GOOD RESOLUTIONS

From midnight: cotton candy and popcorn

128€



PRATELLO