

BELLE ÉPOQUE  
BALLROOM

# NEW YEAR'S EVE GALA

Welcome aperitivo

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Artichokes, pistachio sauce, burrata cheese

Mazara del Vallo red prawn tartare, ricotta cheese, "puntarelle" and Asestra caviar

Scallops and cotechino, mashed potato and black truffle

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Pumpkin tortelli "butter and parmesan", white truffle

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Sea bass, Ustica lentils, radicchio and pomegranate

Beef in Sicilian crust, broccolini, artichokes and truffle sauce

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"Villa Igia" millefoglie

Traditional desserts

**€420 per person**

**Menu includes wine pairing by our Sommelier, water and coffee**

**Midnight bubble toast excluded**

*Please inform our team if you have any allergies we need to be aware of.*