San Silvestro
8:30pm

Menù
Ristorante Villa Moscardo

Sautéed octopus on a pea cream purée with Katsuobushi

Artichoke puff pastry parcel,
served on a light Greek-style cream with hazelnuts

Organic Restello rice risotto with butternut squash,
served on a Castelmagno mountain cheese fondue with raspberries

Ravioli filled with Vicenza-style salt cod and citrus,
served on a zucchini stew

12-hour slow-braised beef cheek,
served with its Amarone wine jus,
sautéed black kale and a light new-potato soufflé

Vanilla and chocolate Bavarian cream with
Alchermes-soaked sponge cake

Midnight toast with Bellussi Prosecco, pandoro and panettone

After midnight: lentils and cotechino sausage for good luck

Tasting menu

130€

per person

Cover charge, water and coffee included
Wine not included

Ristorante Villa Moscardo - Piazza di Sopra, 3 - Colà di Lazise - Tel. 045 75 90 988