

NEW YEAR'S EVE DINNER
WEDNESDAY 31ST DECEMBER 2025

SANTA MARGHERITA LIGURE PRAWNS
mustard and honey

TUNA SPAGHETTI
with Monterosso anchovies bagnacauda

LANGOUSTINE TAIL
pumpkin, pomegranate, and foie gras

RISOTTO
bread, grapes and white truffle

TRUFFLE GNOCCO
fondue filling and white truffle

MUSETTO
with Castelluccio lentils and celeriac purée

MEZZO PACCHERO ALLA DAV
Signature dish

COUNTDOWN
baked tangerine, its sorbet and Champagne granita

CANNONCINO, PANETTONE, TORRONE
cedar infused cool eggnog

A glass of Veuve Cliquot, Cuvée Saint-Pétersbourg

Menu price: €350 per person (cover charge, wines and beverages excluded)

(V) vegetarian - (VG) vegan - (GF) gluten-free

Prices in euros, service included - VAT included - 10 Euro cover charge per person

Microfiltered water

6 Euros per person

Surgiva still water (750 ml) , San Pellegrino sparkling water (750 ml), Calizzano (700 ml)

11 Euros per bottle

Our commitment to sustainability is also reflected in the choice of local products, including fish, meat, dairy, fruits, and vegetables, many of which come from local suppliers. Our coffee and tea are green certified and come from fair trade partnerships.

Information on Food Allergies: Some dishes and beverages may contain one or more of the 14 allergens listed in Annex II of Regulation (EU) No. 1169/2011 and subsequent amendments. The allergens and their derivatives are: (1) Cereals containing gluten, except: a) wheat-based glucose syrups, including dextrose (); b) *maltodextrins based on wheat* (); c) barley-based glucose syrups; d) cereals used in the production of alcoholic distillates, including agricultural ethyl alcohol. (2) Crustaceans, (3) Eggs, (4) Fish, except: a) fish gelatin used as a support for vitamin or carotenoid preparations; b) fish gelatin or isinglass used as a clarifying agent in beer and wine. (5) Peanuts, (6) Soy, except: a) refined soybean oil and fat (); b) mixed natural tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopheryl acetate, natural D-alpha tocopheryl succinate derived from soy; c) vegetable oils derived from phytosterols and phytosterol

esters based on soy; d) vegetable stanol esters produced from soybean oil sterols. (7) Milk, except: a) whey used in the production of alcoholic distillates, including agricultural ethyl alcohol; b) lactitol. (8) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts or Queensland nuts (*Macadamia ternifolia*), and their products, except for nuts used in the production of alcoholic distillates, including agricultural ethyl alcohol. (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupin, (14) Mollusks. (*) And their derived products, to the extent that the processing they have undergone is not likely to increase the allergenicity level assessed by the Authority for the base product from which they are derived.

Please consult the appropriate documentation that will be provided by our staff upon request. We cannot guarantee the total absence of allergens in all of our dishes and beverages.

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation N. 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.

To guarantee quality and safety for public health, and in compliance with the procedures described in the HACCP Plan pursuant to EC Regulation N. 852/04, (a) dishes or ingredients marked with © are frozen, frozen at source by the manufacturer, (b) ingredients may have been chilled to a negative temperature on site. Our restaurant staff is at your disposal to provide any information regarding the nature and origin of the food served.

100% recycled paper