



NEW YEAR'S EVE UNDER THE STARS

Special program to end the year in style:

- 30.12: Gourmet Dinner & Live Music
- 31.12: New Year's Eve Dinner with Musical Entertainment
- 01.01: Gala Dinner & Live Music
- Tea Time: from 30.12 to 01.01, from 16:30 to 17:30.

New Year's Eve Special:

- Aperitif "Peccati di Gola" from 19:30.
- Dinner and Cotillon from 20:30.
- Live Music
- A bottle of Champagne per couple to toast the new year.

Natural Spa Services

Reservation required for entry to the SPA:

Telephone: 030916110 | Email: booking@naturalspa.it.

Salt Room: 30 minutes at €25 per person.

Take advantage of the opportunity to book personalized massages and treatments for an unforgettable relaxing experience.



CENA GOURMET

December 30th, 2024

Antipasto

Aubergines millefeuille with sausage ragout, stringy mozzarella,
Grana Padano sauce and bread crumble

[1-7-9-12]

Primo

Pumpkin dumplings with white meat mince,
fresh cheese and black olives powder

[1-3-7-9]

Secondo

Roast filet of piglet, crépinette,
cream potatoes and mustard sauce

[7-9-10-12]

Dessert

Classic italian tiramisù

[1-3-7-8]



Menù di Capodanno

Che-la Festa Abbia Inizio

Smoked butter lobster, bouillabaisse sauce with cuttlefish ink, pumpkin puree, pork cheek waffle and Barolo wine marinated sour cherry

[1-2-4-7-12]

Un Sigaro per Tutti

Phyllo pastry cannoli, sheep's milk cheese mousse, carrots puree with honey and liquorice crumble

[1-7-9]

Spumeggiante

Local saffron risotto, Franciacorta wine sabayon, orange infusion, Grana Padano Vacche Rosse sauce and pearls

[3-7-9-12]

Auguri da Montecarlo

Beef filet in a truffle crust, foie-gras sauce, mashed potatoes and Bordeaux wine glazed shallot

[1-3-7-9-12]

In Fumo il Passato

Small pre-dessert with jelly candies

[1-3-7]

Il Dolce Futuro

Lemon tart, Chantilly cream and strawberries coulis

[1-3-7-8]



CENA DI GALA

01 Gennaio 2025

Antipasto

Traditional cotechino (boiled salami)
with lentils and green sauce
(7-9)

Primo

Big crepes ravioli filled with ricotta and spinach,
on smoked scamorza cheese sauce
(1-3-7-9)

Secondo

Braised beef cheek, polenta from Storo
and Valpolicella red wine sauce
(9-12)

Dessert

Saint Honoré with sabayon cream
(1-3-7-8-12)