



ROSE&SAPORI  
RESTAURANT

**SUNDAY 31ST DECEMBER**

# New Year's Eve Dinner & Live Music

CREAMED CODFISH WITH CRUNCHY POLENTA  
CHICK PEAS HUMMUS WITH PRAWNS  
MILLEFEUILLE WITH BABY OCTOPUS AND BURNED TOMATO

STEAMED LOBSTER, SOLE STUFFED SQUID WITH VEGETABLES  
BRUNOISE AND LENTILS CREAM WITH COTECHINO CRUMBLE

RISOTTO WITH OYSTERS, CHAMPAGNE,  
WILD BERRIES AND CLAMS MOUSSE

VEGETABLE CARBON FAGOTTINO WITH RICOTTA CHEESE,  
PISTACHIO AND KING KRAB

BACKED STURGEON WITH ACIDULATED TARRAGON SAUCE,  
STURGEON CAVIAR AND POTATOES PIE

TORRONE PARFAIT STUFFED WITH DATTERS,  
HAZELNUT CRUNCHY NOUGAT AND NUT ICE CREAM

COFFEE AND SMALL PASTRIES

## WINES:

CHAMPAGNE LEGRAND & FILS,  
SAUVIGNON GIRLAN, PINOT NERO GIRLAN

€195 PER PERSON, INCLUDING WINE UNTIL THE MIDNIGHT TOAST.

TABLES DURING DINNER WILL BE SHARED WITH OTHER GUESTS.

THE EVENT WILL TAKE PLACE FROM 8 P.M. UNTIL 2 A.M.

INFO & BOOKING +39 030 914 4585, [INFO@ROSEESAPORI.EU](mailto:INFO@ROSEESAPORI.EU)