

NEW YEARS EVE AT MASSERIA



Seating:

This New Years Eve we will have 3 arrival times

18:30, 19:00, 19:30

At midnight we will offer bubbles to all guests, as we cheer to a Happy New Year!
The restaurant will close after the fireworks

Booking:

- Reserve your table via our website. Groups of 10+, please send us a email
- Please inform us of allergies as soon as possible and latest 4 days in advance
- Upon booking, we will request a prepayment which will be deducted from your bill

Cancellation policy:

Cancellations up to 7 days prior to your visit is refundable

We look forward to making the last night of the year memorable!



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Entrée

Tuna tartare with oyster and toasted sourdough bread
Deep-fried toast with anchovy, mozzarella cheese and basil
Gougère with Truffle, pecorino cheese cream and prosciutto crudo

**Blanc de Blancs, Saint Louis*

***Franciacorta Brut, Ronco Calino*

Antipasto

Beef carpaccio with Baerii caviar, chive and Italian radicchio
Focaccia with tomato and olives, served with seasoned ricotta cream

**Timorasso, La Spinetta*

***Sauvignon Blanc, Stein, Nals Margreid*

Primo

Risotto with 36 month aged parmesan cheese, braised ossobuco and fresh Black Winter Truffle

**Chianti Classico, Bibbiano*

***Sangiovese, Il Nero, La Spinetta*

Secondo

Roasted duck breast with stuffed morel and Black Winter Truffle sauce

**Nebbiolo, Quattro Cloni, Brangero*

***Barolo, Castiglione, Vietti*

Dolce

Italian sweets:

Cannoncino filled with Amalfi lemon pastry cream
Vanilla pannacotta with sea buckthorn cream and amaretto crumble

Hazelnut tiramisù

**Brachetto, Giovanni Almondo*

***Espresso Martini*

Surprise Goody Bag

1.100

Pairings

*Classic Pairing: 5 Wines, Water, Coffee

650

**Superior Pairing: 4 Wines, Espresso Martini, Water, Coffee

950