

New Years Eve Menu

vegetarian menu

Amouse bouche

'Arancini' goat cheese and lime guacamole,
cherry tomato confit

Starter

Crispy egg with two textures: potato cream

Risotto and pasta course

Ravioli Pasta filled with aubergine, fresh cherry tomato sauce,
parsley extract

Carnaroli riserva risotto creamed with 24 month aged
parmesan cheese, Neapolitan broccoli, black truffle from
Umbria

Main course

Chickpea hummus, baked potatoes, cardoncelli mushrooms,
artichokes "Giudia style"

Desserts

Mandarin Parfait with crunchy chocolate biscuit, cream of
Sicilian mandarin Igp

"The Tradition: our way to say hello to the next year"

Pandoro, panettone, dried fruit, fresh mandarin from Calabria
Igp, lentils and "cotechino"

Water and Wine pairing by the glass included

Franciacorta Docg brut
Contadi Castaldi, Lombardia

Fiano di Avellino Docg 2024
Gestilenti, Campania

De Vite Vigneti delle Dolomiti Igt 2024
Hofstatter, Trentino Alto Adige

Moscato d'Asti Docg 2024
Prunotto, Piemonte

Prezzo a persona: € 196.00

Info e prenotazioni: +39 06 97628385.3 / +393426221476 | nhcollectionpalazzocinquecento@nh-hotels.com



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