

New Years Eve Menu

Starters

WELCOME BUFFET

APPETIZER

Citrus-marinated amberjack with Etna citrus fruits, green apple, crispy fennel, and pomegranate dressing

Main Dishes

FIRST COURSES

Handcrafted Plin ravioli filled with scampi and Ragusan ricotta, served with crustacean reduction, squid ink and basil caviar

Mazara del Vallo red prawn risotto with black truffle and hints of mandarin

MAIN COURSE

Charcoal-grilled snapper with fondant potato, artichoke and Champagne sauce

Dessert

Hazelnut cream on a dark gianduja soil with persimmon sorbet

The chef's cuddles
Panettone at midnight
Lentils and cotechino

Price per menu: EUR 220 – Beverages Excluded

Information and reservations: +39 0942625202 | nhcollectiontaormina@nh-hotels.com



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