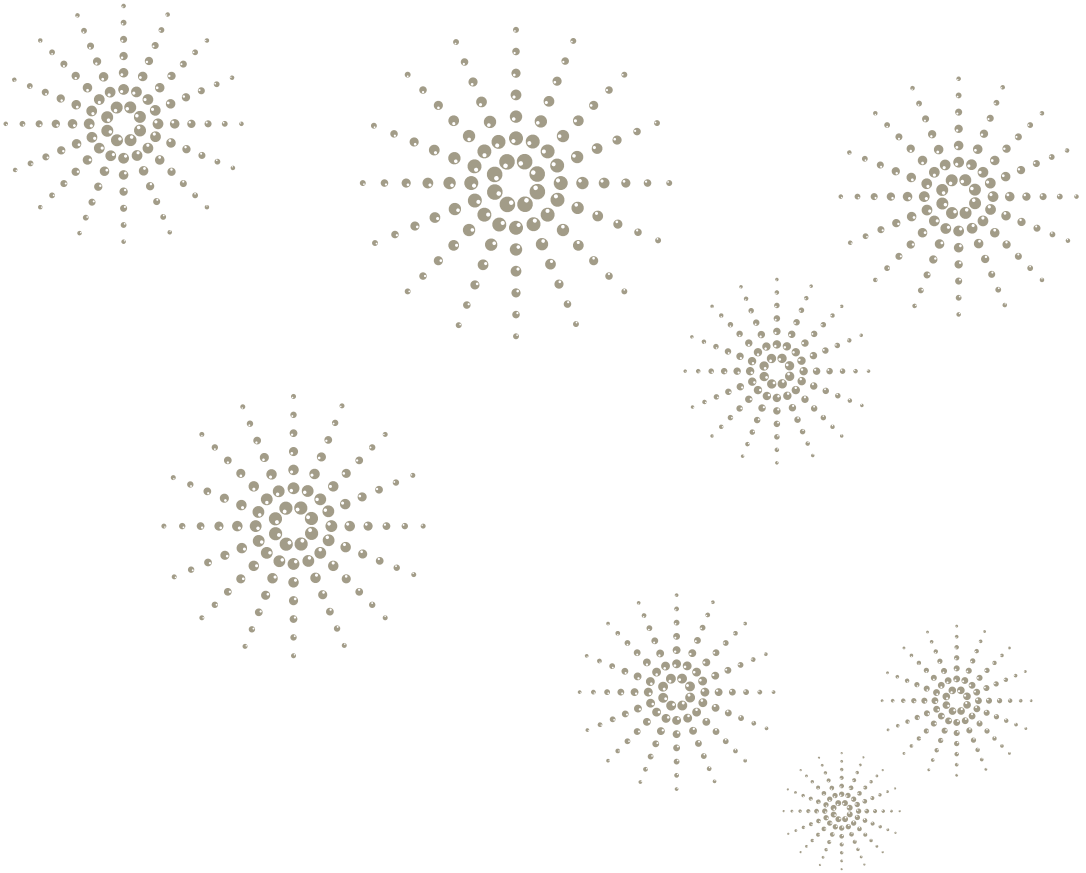




BAGLIONI HOTEL  
LUNA  
VENICE

LEADING  
HOTELS®



NEW YEAR'S EVE MENU 2019

## MENU

### Cocktail

Raw red prawn with passion fruit coulis  
Tuna with sesame and salad  
Marinated Red mullet  
Fried cod fish balls  
Small shrimps with soft "polenta"  
Eggplant parmigiana

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### Dinner

Chef's amuse bouche: Raw scallop with crumbled tarallo and glazed shallot

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Roasted mackerel with Trevisano radicchio and pomegranate gel

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Garlic and Oil Fusilloni with broccoli cream and scorpionfish

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Risotto with sunchoke and scampi in almond crust

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Turbot fillet with its puffed skin, purple cabbage marinated in apple vinegar and pumpkin puree

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Veal cheek cooked at low temperature with cocoa nibs, puntarelle and tangerine zest

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Black grapes mousse flavored with Dindarello and shortcrust pastry crumble

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Coffee and Canova small pastries

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After midnight zampone with lentils

Share with us

