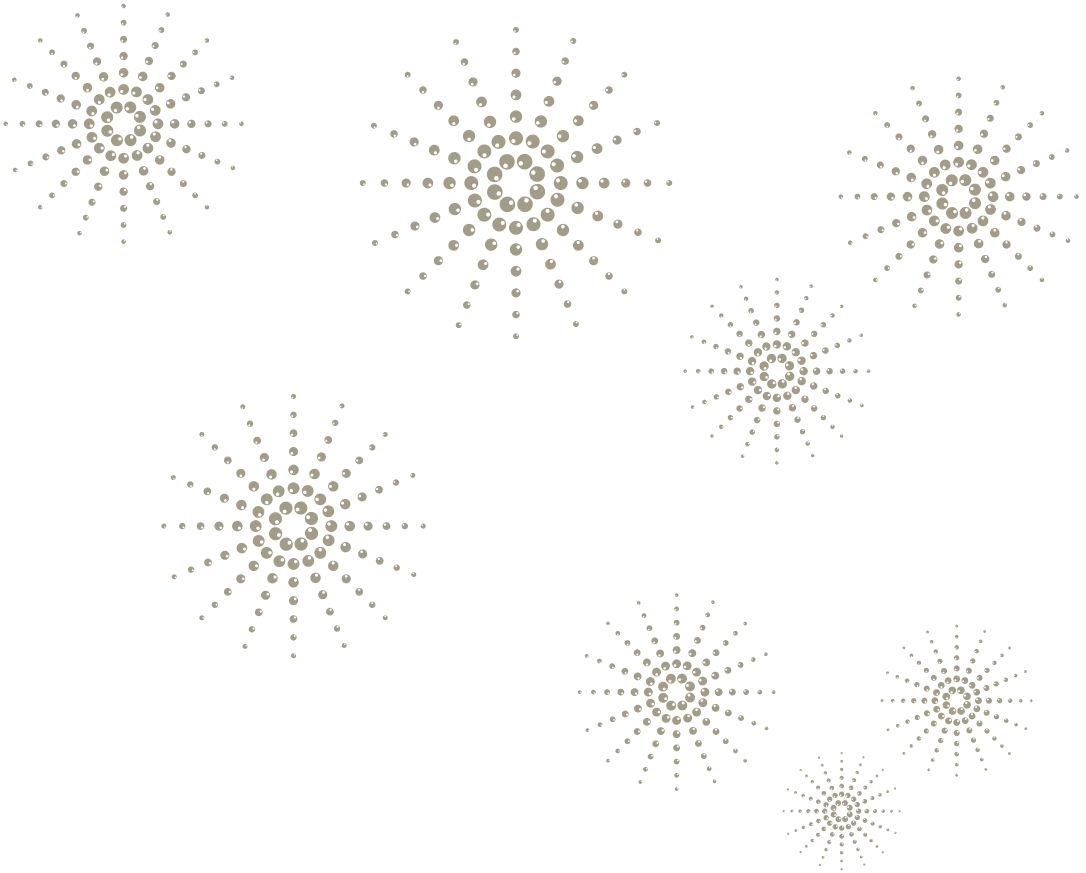




BAGLIONI HOTEL
LUNA
VENICE

LEADING
HOTELS®



NEW YEAR'S EVE 2020

The best way to celebrate the new year and live a unique experience is at the historic Baglioni Hotel Luna, in the heart of Venice, just a few steps from St. Mark's square.

The evening starts at 20.30 in the Marco Polo Ballroom, enhanced by luminous Eighteenth century frescoes, painted by Pupils of the School of Giambattista Tiepolo. Elegance, art and history will be the background for a gala dinner, created by Chef Massimo Livan of the Canova Restaurant.

Canova

Restaurant

MENU

Chef's Amuse Bouche: tartare of red shrimp from Sicily with passion fruit
Scampi in pistachio crust with potatoes cream

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Risotto with European lobster, two textures of glasswort and pomegranate gel
In between: lagoon stew with croutons

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Greater amberjack slice, with sunchokes and chopped Piedmontese hazelnuts
Veal filet mignon with radicchio from Treviso "in saor"

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Tangerine mousse with chocolate sauce

Coffee and small Canova pastries

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After midnight zampone with lentils

Rates and Conditions:

The rate of the evening is 350,00 Euro, 10% VAT included, per person. The rate includes the gala dinner and wines from Canova Selection. Spumante wine and Champagne for the midnight toast not included, available from our à la carte wine menu. Children up to 12 years old: 50% discount on the rate.

For info and reservations:

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Email: luna.venezia@baglionihotels.com



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