

VIVA

frivole prese

VIVA SAN SILVESTRO! NEW YEAR'S EVE MENU

MENU 2021:

The year that goes away ...

For the first toasts of those who will already be at another party at midnight

From 7pm to 9pm

Welcome with a glass of Franciacorta
VIVA Opera Brut Le Marchesine
Steamed brioche with mushrooms and black truffle
Grilled mackerel with seaweed and lime mayonnaise
Baby potato with butter, rosemary and bacon
Olive VIVA
Steamed pizza with tomato and oregano
Bouquet of VIVA salads

CEVICHE

amberjack, red and yellow tomato puree, red peppers, rocoto pepper, mint and lime

INSUPERABILE

superspghettino pasta with smoked broth, squids, clams and tarallo powder

TIMIDO CON CARATTERE

lamb cooked at low temperature with Neapolitan mirepoix, fried brain, onions and chicory

COCCOLATI

Chef's pre-dessert

ROSA ROSAE

rose cake with Marsala zabaglione

Water and coffee

€ 150.00 per person

Wine pairing 3 glasses € 45.00 per person

MENU 2022:

The coming year ...

The VIVA team presents the New Year's Eve dinner

From 21.30

Welcome with a glass of Franciacorta
VIVA Opera Brut Le Marchesine
Steamed brioche with mushrooms and black truffle
Grilled mackerel with seaweed and lime mayonnaise
Baby potato with butter, rosemary and bacon
Olive VIVA
Steamed pizza with tomato and oregano
Bouquet of VIVA salads
Rainbow pastina VIVA

CEVICHE

amberjack, red and yellow tomato puree, red peppers, rocoto pepper, mint, and lime

SPUGNA DI MARE

mussels dressed in sour brown butter, almonds from Noto and tarragon leaves

INSUPERABILE

superspghettino pasta with smoked broth, squids, clams and tarallo powder

SEI IN ARROSTO

tortello, stuffed pasta filled with roasted meat, pumpkin cream, Parmigiano Reggiano mousse, chestnuts, and white truffle

TIMIDO CON CARATTERE

lamb cooked at low temperature with Neapolitan mirepoix, fried brain, onions and chicory

OMAGGIO A KUSAMA

barbecued Hokkaido pumpkin with laurel ice cream

COCCOLATI

Chef's pre-dessert

ROSA ROSAE

rose cake with Marsala zabaglione

Water and coffee

Toast with Franciacorta VIVA Opera Brut Le Marchesine

DOPO CENERENTOLA

cotechino with lentils after midnight

€ 260.00 per person

Wine pairing 3 glasses € 45.00 per person

Wine pairing 5 glasses € 75.00 per person