Caligo

# WELCOMING 2026
# NEW YEAR'S EVE MENU

## Starter
Small welcome starter
(1)

## Appetizer
Crispy shrimp* on pea cream with black garlic and almonds
(1,2,7)

## First Courses
Purple risotto with pecorino cheese, pears, and toasted hazelnuts
(7,9,12)

Sea bass ravioli on shellfish* cream with crispy leek
(1,2,3,7,12)

## Main Course
Roasted sea bass fillet on Jerusalem artichoke cream with royal potatoes
(4,7)

## Dessert
Almond and chocolate cake in two textures, with a mandarin heart and mandarin cat's tongue biscuit
(1,3,7,8)

### Beverage Pairing
Demineralized water, Sauvignon Collio white wine from La Ginestra Farm, "Donna Sofia" Extra Dry sparkling wine from Pietro Gazzola Winery, coffee

## €90.00 per person

Allergens Starter: 1 Appetizer: 1, 2, 7 First course (Risotto): 7, 9, 12 First course (Ravioli): 1, 2, 3, 12
Main course: 4, 7 Dessert: 1, 3, 7, 8
Allergen Legend: (1) Cereals (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy (7) Milk and dairy products (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulfur dioxide and sulphites (13) Lupins (14) Molluscs *Frozen product