

New Years eve 2006 Dinner

NEW YEARS EVE 2006 DINNER 31 dicembre 2006 - 8,30 p.m. 2006 Gourmet seafood grapefruit - Pink Grapefruit stuffed with sliced cuttlefish, fennel and crushed walnuts; Homemade ravioli stuffed with sicilian shrimps served with shellfish, sliced zucchini and continental parsley sauce; Gilthead bream fillet baked with sliced potatoes served with a Sorrento lemon and caper sauce; Seasonal artichoke flan. New years eve Cake - Fresh ricotta mousse with crushed almonds and orange blossom honey served in a crunchy biscuit basket; Typical Italian Panettone and lentil and pork trotter soup - an antique recipe that dates from the 1600s Wine Asprino d'Aversa V.s.q. - I Borboni Falanghina del Sannio D.o.c. - Di Meo Italian Spumante 2007 Typical neapolitan music and songs during the dinner. Price includes menù wine and italian Spumante € 90.00