



TOP NEW YEAR 2023
CAROSELLO 3000 RESTAURANT
NEW YEAR'S EVE DINNER AT AN ALTITUDE OF 3000 METERS

Welcome aperitif with Ferrari sparkling wine & Spritz

APPETIZER BUFFET

Oyster crudité

Tuna tartare with guacamole

Carasau flat bread with bottarga and extra virgin olive oil

Tacos with crunchy salad, burrata and Irish smoked salmon

Culatello di Zibello DOP on brioche bread and caramelized pear

Rustic breadsticks and Kalamata olives

Mini burger with Strolghino salami, Parmigiano Reggiano and fruit mostarda syrup

Cheese cream with basil pearls

Exotic fruit garden

“Warm appetizers”

Octopus with purple potato cream in a cooking pot

Piedmontese Fassone beef cheek cooked on a low heat on a polenta slice

with Nebbiolo reduction sauce

Millefeuille with cotechino and lentils

MENU' (Table-served dishes)

Jamon Serrano & Salmorejo

Gnocco fritto (fried dumpling) with truffle mousse

Paccheri pasta with Mazara red prawns

Mixed cherry tomatoes stewed with coriander

Grilled small lobster with Aioli sauce

Mojito with lemon liqueur

Crispy almond-crusted veal chop
Zucchini cake with Cartizze prosecco and melted smoked provola cheese
Sweet potato chips

WINES (BY THE GLASS)

Sauvignon blanc DOC - Refosco dal Peduncolo rosso DOC (Conte Brandolini d'Adda)

Sforzato Carlo Negri DOCG (Nino Negri)

Dark heart chocolate cake with raspberry jelly

Midnight toast with a champagne flute
Artisan Panettone and Pandoro by Biancaneve Livigno pastry shop

AFTER MIDNIGHT AT THE CORNER BUFFET

Traditional Zampone sausage with lentils

Small pastries

Ripasso della Valpolicella Masi

At the bar: "Kimbo" Neapolitan espresso

At the table: "Frisia" natural and sparkling mineral water

The above drinks are included only during dinner

From 11 p.m. CASH BAR: digestives, bitters and wine bottles will be available for purchase

KIDS MENU

Appetizer Buffet

Jamon Serrano, buffalo mozzarella and cherry tomatoes

Baked lasagne

Milanese veal cutlet

Baked potatoes

Soft drinks by the glass

#THEMOUNTAINISFREEDOM