



Dar Sor Olimpio al Drago

NEW YEAR'S MENU 2025

Cuttlefish ink croquette served with Mazara red prawn tartare and spring onion mayonnaise

Savory choux pastry filled with black kale cream

Mantuan pumpkin, porcini mushrooms and truffle... as a mousse

Seared scallops on jalapeño, green tomato and apple gazpacho, black charcoal crumble,
mixed greens and lemon-oil powder

Sakura beef tartare, its demi-glace, sweet-and-sour shallot, Béarnaise sauce and puffed rice wafer

Charcoal-grilled artichoke tortelli, creamed with lobster and its bisque, confit cherry tomatoes
scented with basil and lemongrass

Risotto creamed with Prosecco and aged organic stracchino, fig powder, fig oil and fig compote

Amberjack fillet with Caesar sauce, prosciutto water veil, prosciutto powder and red Swiss chard

Cotechino sausage and Castelluccio lentils in two textures

Pomegranate sorbet

85% dark chocolate crèmeux, cocoa crumble, white chocolate flakes, toasted hazelnuts,
Jerusalem artichoke chips and mandarin gel

Glass of Prosecco Millesimato extra dry Loreggian

Price 120 euro