LUCIANO

GINO D'ACAMPO

Cena di Capodanno

NEW YEAR'S EVE DINNER

31ST DECEMBER 2026

Welcome Drink & Gillardeau Oyster

GLASS OF BARON DE ROTHSCHILD CHAMPAGNE

Antipasto · Appetizer

RICCIOLA MARINATA

Leccino olives, mandarin & fennel, white balsamic pearls,
Oscietra caviar, lemon tapioca pearls, 'salmoriglio'

Wine pairing: ***Prosecco Montelvini***

Primo · First Course

GRILLED CACIOCAVALLO

Roasted 'Tropea' onions, compressed radicchio with Barolo wine,
chanterelle & morel mushrooms, candied walnuts, truffle brioche (v)

Wine pairing: ***Frescobaldi Pomino Bianco***

Portata di Pasta · Pasta Course

RAVIOLI RIPIENI DI CAPESANTE E GAMBERO ROSSO

Egg & squid ink pasta filled with scallops & local king prawns, 'farci' broccoli,
smoked tomato 'espuma', grapefruit, lemon & walnut accompaniment, shellfish sauce

Wine pairing: ***"Calafuria", Antinori Tormaresca Rosé, Negroamaro 2024***

Secondo · Main Course

FILETTO DI MANZO

Slow-cooked beef fillet, pulled USDA beef short ribs & potato press, black garlic,
celeriac & mushroom 'cannolo', black truffle, Cocchi beef jus

Wine pairing: ***Ornellaia "Le Volte"***

ALLERGY INFORMATION

Please always inform your server of any allergies as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

LUCIANO

GINO D'ACAMPO

Dolce · Dessert

BACIO CAKE

Chocolate layered cake, crispy hazelnut, frangelico, coffee ice cream

Wine pairing: ***Castello del Poggio Moscato d'Asti***

Caffè & Dolcetti

COFFEE & PETITS FOURS

Midnight Toast

GLASS OF BARON DE ROTHSCHILD CHAMPAGNE WITH GRAPES



(V) Vegetarian (VE) Vegan

ALLERGY INFORMATION

Please always inform your server of any allergies as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

SUSTAINABILITY

We are mindful of our product sourcing choices, and our goal remains to reduce food miles. Our chefs and supply team increasingly source local, seasonal and sustainable produce. Tea, coffee and fish are sustainably sourced.

PAY HERE WITH
MELIÁREWARDS POINTS
More information at reception. 250 = €/$1

LUCIANOBYGINODACAMPOMALTA.COM

Follow @lucianobyginodacampomalta