LUCIANO

GINO D'ACAMPO

Cena di Capodanno

NEW YEAR'S EVE DINNER

31ST DECEMBER 2026

(V) Vegetarian Menu

Welcome Drink & Canapé

WELCOME GLASS OF VINO D'ACAMPO PROSECCO

Antipasto · Appetizer

CARPACCIO DI BARBABIETOLA

Heirloom beets, whipped vegan cheese, gem lettuce, tarragon & Calabrian chilli dressing

Wine pairing: ***Vino D'Acampo Prosecco***

Primo · First Course

GRILLED CACIOCAVALLO

Roasted 'Tropea' onions, compressed radicchio with Barolo wine, chanterelle & morel mushrooms, candied walnuts, toasted sourdough

Wine pairing: ***Principi di Butera Chardonnay 2024***

Portata di Pasta · Pasta Course

RAVIOLO DI UOVO TARTUFATO

Fresh pasta filled with truffle ricotta & free-range egg yolk, wilted kale, black truffle butter

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

Secondo · Main Course

TORTINO CON TOPINAMBUR

Jerusalem artichoke tart, spinach, celeriac & mushroom 'cannolo', compressed pears, parsley sauce

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.

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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



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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

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