



Cocktail will start at 7.00 pm in the Antico Refettorio, the heart of the Hotel, on the third floor, presented by our Executive Chef Vincenzo Stingone

Later, the Gala dinner will be served in the roof garden on the seventh floor, where the dishes designed will combine the history of the Hotel with contemporary ingredients accompanied by a selection of wines from the sommelier.

We will wait together the new year with champagne, desserts and live music on the rooftop admiring the wonderful fireworks show over the Gulf of Naples,



Aperitif

Prosecco and finger food by our Chef Vincenzo Stingone

Gala Dinner

Red shrimp with dried fruit- crusted served with Bérnaise sauce

Pink Dentex carpaccio seared with Sambuca liquor, confit vegetable served with soft goat cheese and sea urchins mayonnaise

Blue lobster risotto, "neapolitan tarallo" crumble and plankton caviar

Norwegian cod, Spello chickpeas and porcini mushrooms with lavender

Ensemble of three different chocolates

Dark ,white and blond Dulcey with ricotta and cedar mousse