
At 8:00 pm
HAPPY HOUR IN THE SAVOIA HOTEL REGENCY LOBBY

At 8:45 pm
GRAN CENA PLACE'at the L'ORANGERIE

Starter

Veal rump steak, Cardoncelli mushrooms, Parmesan cream and crispy onion rings.

First Courses:

Risotto with red shirps, orange, Stracciatella cheese and Basil caviar

Ravioli (home-made pasta) with Squacquerone cheese, sage, lentils cream.

Second Courses:

Beef fillet, with thyme-aromathised potatoes, crispy artchokes and toffee with Nero d'Avola
As our tradition ... Bologna's Cotechino "Podere Cavassa", lentils and smashed potatoes

At 11.00 pm

Our desserts:

Pandoro e panettone

At 00.00

Toast. Grapes and tangerins

Followed by... **Gran buffet of hot pastry**

WINE LIST:

Happy hour: Cantine Ferrari – Trento

“MAXIMUM” BLANC DE BLANCS – CHARDONNAY 100% – TRENTO DOC

Dinner: Fattoria Monticino Rosso – Imola (BO)

“FRUTTI ROSSI” – SANGIOVESE 100% - RISERVA ROMAGNA DOC

Azienda Agricola Negro Angelo & Figli – Monteu Roero (CN)

“PERDAUDIN” - 100% ROERO ARNEIS RISERVA DOCG

Brindisi: Astoria – Susegana (TV) –

“IL MILLESIMATO” – PROSECCO VALDOBBIADENE DOCG EXTRA DRY

Water, Coffee and liquors

Rate per person **130 euros** – children aged under 8 years old **60 euros**

At 8.00 pm
HAPPY HOUR IN THE SAVOIA HOTEL REGENCY LOBBY

At 8:45 pm
DINNER IN THE AUDITORIUM HALL

Served First Courses

Rabe Tortelli (home-made pasta), sausage and Sangiovese pearls.

Red rabe and Ricotta cheese Gnocchi, Bufala blue cheese and culatello slow food.

GRAN BUFFET

Typical Italian cold cuts, cheese and fresh vegetables area.

Second Courses: meat

Veal steak with smashed potatoes and spicy chard.

Almond Lamb, Dijon mustard and turnip greens,

Herb-encrusted Veal Fillet, with Porto Sauce and vegetables Ratatuille

Parisi Egg 63° served on a crouton and Black truffle tapenade

Second Courses: seafood

Garganelli's mixed grilled seafood “Scallops, Croaker, Monkfish and Shrimps and Squids”

Mediterranean Turbot served with potatoes, capers and olives.

Braised Adriatic Seabass, served in a vegetables stew and soft Polenta

At 11:00 pm

Desserts

Pandoro e panettone

At 00.00

Toast, grapes and tangerines

... followed by hot pastry buffet

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Toast: Astoria – Susegana (TV) –

“IL MILLESIMATO” – PROSECCO VALDOBBIADENE DOCG EXTRA DRY

Water, coffee and liquors

Rate per person **100 euro**- children aged less than 8 years old **60 euro**

RISTORANTE  GARGANELLI

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