

NEW YEAR'S EVE 2026 – HOSTARIA PO

MENU – À LA CARTE DINNER

STARTERS

Eggplant Parmigiana – €18

(Eggplant baked with Agerola fior di latte mozzarella, 36-month aged Parmigiano Reggiano and zucchini flowers)

Jewish-style Fried Artichoke – €22

(Fried artichoke with lamb tartare and aged Parmigiano sauce)

Gratinated Scallops – €24

(With black garlic butter and citrus fruits, rye bread and salmon roe)

FIRST COURSES

Carbonara – €18

(Rigatoni “Benedetto Cavalieri”, Latium guanciale, Pecorino Romano and 36-month aged Parmigiano Reggiano)

Castelmagno Risotto – €26

(Carnaroli “Acquarello Reserve” rice with alpine Castelmagno cheese, pumpkin, Cremona mostaccino and panettone)

“Benedetto Cavalieri” Linguine with Lobster – €35

(Half lobster cooked with its shell and cherry tomatoes)

MAIN COURSES

Rossini Beef Fillet – €45

(Beef fillet, butter brioche, foie gras, Madeira sauce, black truffle, served with mashed potatoes)

Grilled Sea Bass – €38

(Grilled Tyrrhenian sea bass steak with artichokes and pil-pil sauce)

Red Prawns and Sicilian Scampi 300 g – €45

(Fried or grilled, served with savory sabayon)

DESSERTS

Panettone from “Pasticceria Gruè” – €18

(Warm slice of traditional panettone served with sabayon whipped at the table)

Festive Tiramisù – €14

(Tahiti vanilla mascarpone, Sassello amaretti, coffee and Frangelico)

Citrus Tart – €14

(Shortcrust pastry with mandarin cream, lemon namelaka and glazed mandarins)

Lucky Lentils

Minimum spend: €80 per person

Wines and beverages not included