



NEW YEAR'S EVE 2019 AT IMPRONTA RESTAURANT

The New year's eve dinner will be organised in 2 slots this year:

FIRST SLOT (from 19:30 to 21:30)

FIXED MENU (between fish and meat) - € 100 per person

We can also make available a vegetarian menu if requested in advance
We can also offer you our fish or meat menu well cooked

Entrée with Franciacorta Contadi di Castaldi

FISH MENU

*Tuna with poppy seeds & mint, sword-fish tartare, wild berries and grapefruit scampi
Macherel mille-feuille and parmesan cheese cream
36 month aged Carnaroli risotto with sage infusion and smoked trout tartare
Saffron turbot fillet with Treviso red cicory and chestnuts*

MEAT MENU

*Beef carpaccio, veal tartare and smoked goose
Roast suckling pig with persimmos and dried figs
Ricotta cheese Ravioli with mountain butter, semi-solid quail eggs and truffle
Braised veal cheek with lentils and potatoes puree*

DRINKS ARE EXCLUDED

SERVICE AND COVER CHARGE IS INCLUDED

SECOND SLOT (from 21:45 to closing time)

FIXED MENU (between fish and meat) - € 150 per person

Including music entertainment with live singer

We can also make available a vegetarian menu if requested in advance

We can also offer you our fish or meat menu well cooked

The second slot excludes the possibility of going to San Markus Square to see the fireworks.

Entrée with Franciacorta Contadi di Castaldi

FISH MENU

Entrée Franciacorta Contadi di Castaldi

Tuna with poppy seeds & mint, sword-fish tartare, wild berries and grapefruit scampi

Macherel mille-feuille and parmesan cheese cream

36 month aged Carnaroli risotto with sage infusion and smoked trout tartare

Escalope of confit dried cod and vegetables bouquet

Saffron turbot fillet with Treviso red cicory and chestnuts

MEAT MENU

Entrée Franciacorta Contadi di Castaldi

Beef carpaccio, veal tartare and smoked goose

Roast suckling pig with persimmos and dried figs

Ricotta cheese Ravioli with mountain butter, semi-solid quail eggs and truffle

Braised veal cheek with lentils and potatoes puree

Boiled salami "Cotechino" with pumpkin, pears and Gorgonzola blue-cheese

NEW YEAR'S EVE DESSERT - MIDNIGHT TOAST WITH DOCG BORGOLUCE PROSECCO

DRINKS ARE EXCLUDED

SERVICE AND COVER CHARGE IS INCLUDED

To reserve your table email info@improntacafevenice.com with the following subject line:

NEW YEAR'S EVE 2019 – First/Second Slot – Fish/Meat Menu – Customer Name

And transfer the deposit money (€ 50 per person) into the account below:

Bank - Intesa San Paolo

IBAN - IT89Z0306902117100000014537

BIC - BCITITMM

Payment reference - New years eve deposit for {customer name}

Many thanks,

Impronta Restaurant