

# NEW YEARS EVE MENU

From 7:00 pm to 9:00 pm

Cream of Lamon beans  
with scallop carpaccio  
and Bronte pistachios

Steamed oysters  
with scallion and  
raspberry vinegar gastrique

Roe deer agnolotto  
in café de Paris sauce

Suckling pig goulash

Wine-poached  
“drunk” pear in cinnamon  
and rosemary panna cotta

—  
€ 100 per person / Wine not included  
Service and cover charge are included

From 9:30 pm until closing time

Thyme and lemon flavored soft potato wafer with Norwegian  
salmon, smoked with noble wood

Cream of Lamon beans with scallop carpaccio  
and Bronte pistachios

Steamed oysters with scallion  
and raspberry vinegar gastrique

Acqua Granda risotto

Sorbet

Roe deer agnolotto in café de Paris sauce

Suckling pig goulash

Artisan Panettone (Premiato Forno Cantoni)

—  
€ 150 per person / Wine not included  
€ 220 per person wine included (wine paring 8 glasses)  
Service and cover charge are included

OSTERIA  
**I RUSTEGHI**  
ENOTECA GASTRONOMICA

Reservation: Ph. (0039) 338 760 6034 | [info@airusteghi.com](mailto:info@airusteghi.com)

Reservations until Friday 27 December with advance payment.