HOTEL
VILLA CIPRIANI
Asolo

CAPODANNO 2026

Coat line seabass carpaccio
with dill tomato sorbet and toasted sesame seeds
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Tortelli pasta filled with porcini mushrooms and black truffle
on morlacco cheese fondue and caramelized pumpkin seeds
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Red snapper fillet
on anchovies, milk creamy sauce
with candid cherry tomatoes and crispy cappers
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Green apple and celery sorbet
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Braised veal cheek
with toasted polenta and pomegranate reduction
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Passion fruit cheesecake
with vanilla sauce
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Caffè and petit four

Euro 210,00
Beverage not included