

Great  
*New Year's Eve*  
BENSO

WELCOME DRINK  
DOM PÉRIGNON VINTAGE 2013

MARGARITA BY CORRADO PARISI  
When a cocktail is thought in the kitchen

ENTRÉE

Octopus chorizo  
Sea stone  
Tuna crème brûlée  
Bread, butter and anchovies as buñuelos  
Macaron with mixed livers and black cherries

WINE PAIRING

Champagne "Château de Bligny" Grande Reserve Brut S.A.

APPETIZERS

Wagyu tartare, oyster ice cream and citrus and soy reduction  
Cheek pork ravioli with red prawns,  
Honey, Cubebe pepper and roasted lemon  
Cuttlefish tagliatelle, sea urchins and pistachios

WINE PAIRING

Champagne Delamotte Brut S.A.

Seared scallop, foie gras, rice cream, hazelnuts, green apple,  
vanilla milk cappuccino and dried apricot tartare  
Crispy cod ball, pil pil sauce,  
friarelli and smoked buffalo mozzarella ice cream

WINE PAIRING

"Didyme" Igt Salina Malvasia Tenuta Capofaro "Tasca Conti D'almerita"

Grilled pork without grill, cooked spinach not cooked,  
cream cheese without cheese and berries

WINE PAIRING

Château Galoupet Cru classé, Côtes de Provence, rosé 2022

FIRST COURSES

Cappelletti stuffed with blue potatoes, sea cicadas,  
reduction of toasted onion soup and shellfish sauce

Risotto with Franciacorta yeasts, scampi, fermented lemons,  
mullet bottarga, burnt onion ash and scampi mayonnaise

WINE PAIRING

Magnum "Lafò" Sauvignon Schreckbichl Colterenzio

SECOND COURSES

Medallion of seared lobster with hazelnut butter,  
vanilla mayonnaise on stewed cabbage,  
roasted yellow cherry tomato sauce and white wine  
and smoked aubergine mousse

WINE PAIRING

Magnum "Villa Bucci" Verdicchio dei Castelli Di Jesi Classico Riserva 2018

Pigeon breast Rossini style... according to "Corrado Parisi"  
Cappuccino of lentils and cotechino cooked in ash

WINE PAIRING

Boucharde Beaune Chateau 1er Cru 2019

PRE-DESSERT

Snowy fruits

DESSERT

Cannolo

WINE PAIRING

"Ben Ryé" Passito di Pantelleria 2021

