

ADAGIO
ristorante gourmet

ALMARANTO
RELAIS | CALAMANDRANA

ANIMA
ristorante bistro

New Year's Eve Gala Party

31 December 19:00 - 04:00

Celebrate the New Year in elegance with our 1920s-themed gala event. Join us for a refined evening of gourmet dining, live cooking, fireworks, live music and DJ and dancing until the early hours

Aperitivo

with live cooking and a festive welcome drink

Gala dinner

5-course dinner with 2 exciting menu options for you to choose from (see attached)

Live music

with Mila Ogliastro & Band

Midnight countdown & Fireworks

Traditional Cotechino & Lenticchie

DJ set Disco

dancing until 04:00

Bar service available

Tickets: €125 before 30/11 | €140 before 15/12 | €150 if purchased from 16/12

*20s costumes welcomed 🎉 but not required

Terms & Conditions

Two menus are available to choose from in advance, before December 20th. Each guest can select their preferred menu. Each table can have a mixed menu, but it is not possible to choose dishes from different menus. Please advise any allergies and your menu preferences when booking. Welcome drink included in the price. Other drinks are not included. Bar service available until the end of the evening.

0141 184 7040

event@almaranto.it

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Special Menu

by our Head Chef Mario Maniscalco

Our warm Welcome

Cardoncello Mushroom Tiramisù

nestled in a Chestnut savoury Shortcrust, kissed by a silky
Béarnaise Sauce and a whisper of coffee

Artichoke Heart Delight

an exquisite artichoke heart, stuffed in a style of Capunet, gently bathed in a delicate Fish Consommé,
enriched with Buttermilk, brightened by Orange Zest and perfumed with Lemon Balm

Risotto di Lasagna

a creative interpretation of tradition: the comforting soul of lasagna
transformed into a luxurious risotto, layered with depth and elegance

Succulent fillet of Cabonaro Fish

paired with the vibrant tang of Grapefruit, complemented by Chicory infused with
fermented Black Garlic, finished with a drizzle of Olive Oil and a subtle Chili heat

A flexible Pistachio Mousse

accompanied by Ricotta Gelato with Candied Fruits, crowned with
jewel-like Pomegranate Seeds and delicate Almonds

Celebrate Prosperity for the Year Ahead

with the timeless pairing of Cotechino & Lenticchie, a symbol of abundance for the year
and Traditional Artisanal Panettone

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Traditional Piemontese Menu

Our warm Welcome

Traditional Vitello Tonnato
veal in tuna sauce

Stuffed Artichoke
in the style of Capunet and Orange Salad

'Plin' Agnolotti Pasta
with Roast Sauce

Veal Cheek
brasised in Moscato di Canelli, Creamy Celeriac Purée and Crispy Carrot

A flexible Pistachio Mousse
accompanied by Ricotta Gelato with Candied Fruits, crowned with
jewel-like Pomegranate Seeds and delicate Almonds

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