

FISH MENU

New Year's Eve 2023

Antipasti

Red Shrimp Tartare on Burrata Cream

Puff pastry of creamed cod and soft corn with gray shrimps
from the lagoon

Scallops and Canestrelli seared in olive oil

First course

Fresh tagliolini with red prawn tartare and lime zest

Pacchero di Gragnano Sea Cicala and Pachino Tomatoes

Second dish

Octopus tentacle on a reduction of Balsamic Vinegar, Potato
Cream and Leek Cloud

Royal Prawn on Pumpkin Cream

Sweet

Soft Chocolate with Warm Heart and Pistachio Ice Cream

Pandoro Panettone and Prosecco to celebrate the arrival of the
New Year together

Reservations

RIALTO
NOVO
TRATTORIA

+39 041 523
5774

MEAT MENU

New Year's Eve 2023

Antipasti

Millefeuille with Taleggio Speck and Radicchio

Angus tartare with olive oil croutons

Courgette soufflé with a heart of Gorgonzola and Parmesan

First Course

Pacchero di Gragnano with pumpkin cream and sausage

Fresh Pasta Pappardella with Truffle

Second dish

Angus Medagliano with Porcini Mushroom Cream

Lamb ribs with diced potatoes

Sweet

Soft Chocolate with Warm Heart and Pistachio Ice Cream

Pandoro Panettone and Prosecco to celebrate the arrival of the
New Year together

Reservations

RIALTO
NOVO
TRATTORIA

+39 041 523
5774