



EUROSTARS
HOTELS

— CELEBRATING —
CHRISTMAS

EUROSTARS
CENTRALE PALACE



New Year's Eve Dinner 2019

STARTER

Citrus marinated salmon with goat cheese on melon carpaccio and wild berry sauce

FIRST DISHES

Risotto with sicilian broccoli and sea urchin corals

Cappellacci filled with sea bass and red shrimp from Mazara bisque

SECOND COURSES

Umbrine slice on topinambur cream and spinach leaves

Lemon sorbet

Nebrodi black pork fillet in Bronte pistachio crust with Marsala and ricotta flan

Zampone and lentils from Ustica

DESSERT

Panettone stuffed with ricotta and candied fruits

CELLAR

White wine "La Segreta" Planeta cellar

Red wine "Regaleali" Planeta cellar

Prosecco "Bollè" Andreola farm

Mineral water San Benedetto

Coffee and amari

115€





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