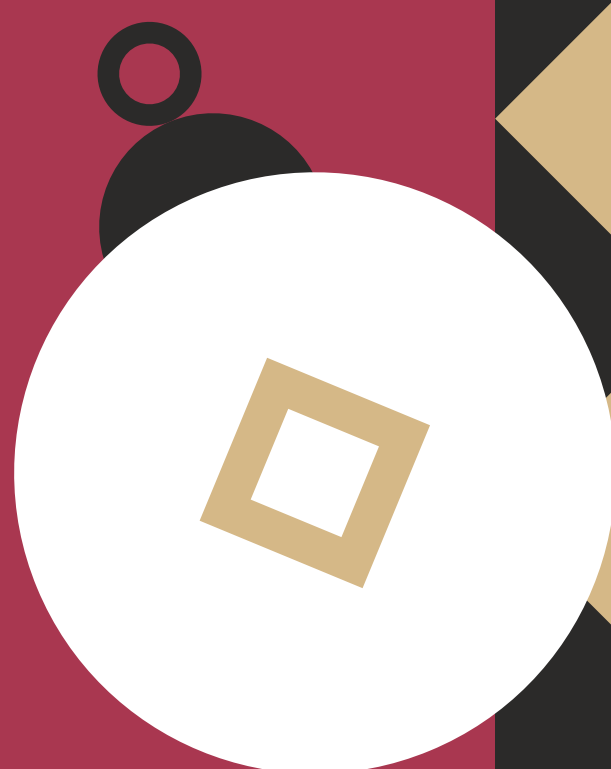
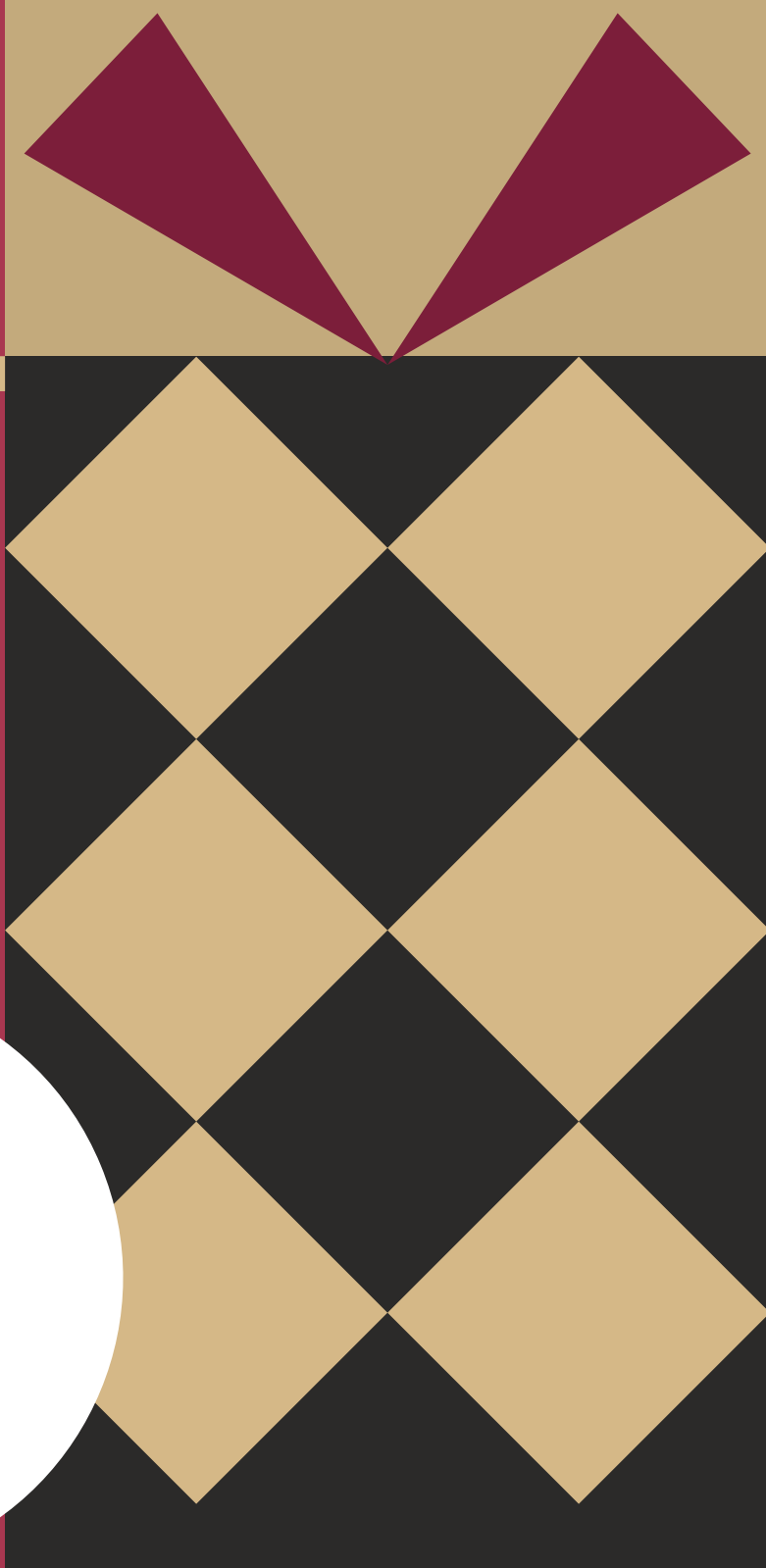
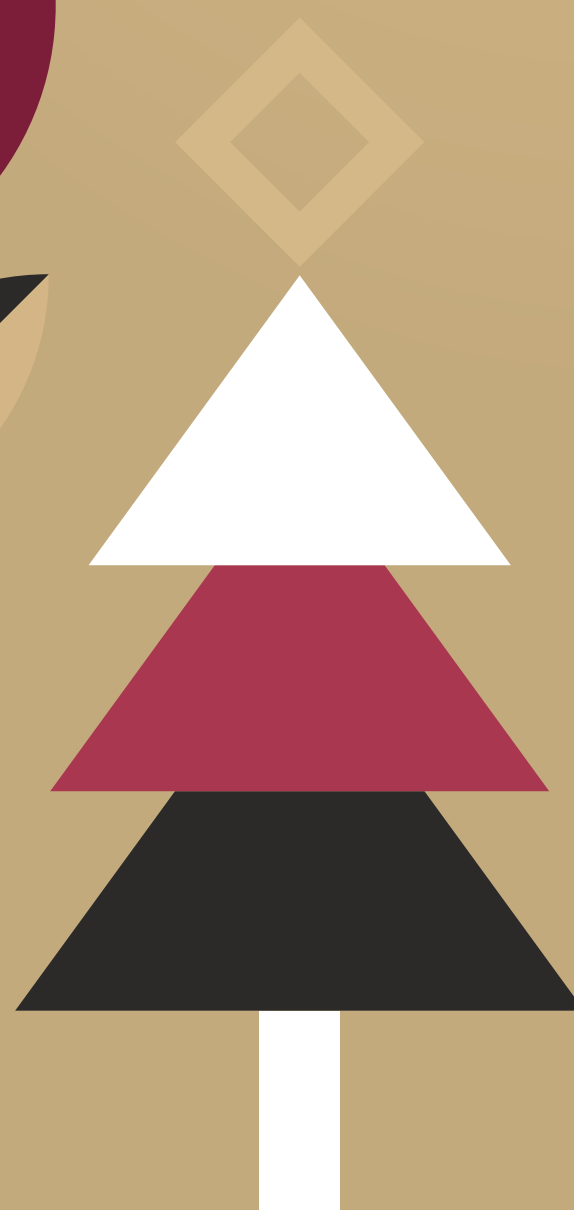


DON CARLO

ITALIAN RESTAURANT

NEW YEAR'S EVE
GALA DINNER MENU
31/12/24

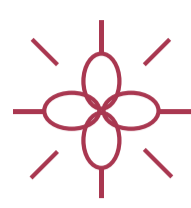


NEW YEAR'S EVE

GALA DINNER MENU

31/12/24

A GLASS OF CHAMPAGNE



CHEF'S FESTIVE WELCOME

Winter Bites

Start the celebration with a delightful duo of Italian-inspired creations

MOZZARELLA AND CHERRY TOMATO

Fresh mozzarella paired with sweet juicy cherry tomatoes (1,7)

EGGPLANT RAVIOLI WITH SCAMORZA CHEESE

Eggplant-filled ravioli complemented by the smoky richness of Scamorza cheese (1,4,7)



WINTER'S FLAVOURFUL BEGINNING

WINTER GARDEN

Inspired by the season's natural beauty, this dish combines earthy and vibrant flavours

Confit potatoes, black olive powder, fresh truffle, and King Oyster mushrooms with a delicate tomato sauce



NERO-BIANCO

A sophisticated balance of sea and earth

Squid ink Carnaroli rice risotto crowned with a perfectly seared scallop and fresh herbs (5,7)



CARROT CAKE

A medley of carrot textures to surprise and delight (1,4,7,10)



A FESTIVE FEAST

Choose between three exceptional main courses to mark the occasion

BLACK ANGUS RIBEYE

Dry-aged Black Angus ribeye with parsnip purée, butter-glazed broccoli, and a spiced aromatic beef jus (2,7,10,14)

OR

POACHED BLACK COD

Brown butter-poached black cod served with potato gnocchi and a medley of green vegetables (1,4,5,7)

OR

AUBERGINE STEAK

Aubergine Steak served with parsnip purée, sautéed broccoli, and finished with a agrodolce sauce that balances sweet and tangy flavours



SWEET FAREWELL

MONT BLANC DESSERT

A luscious Mont Blanc dessert with chestnuts and cream (1,4,7,10)



Italian coffee and petit four



A TOAST TO THE NEW YEAR

Raise your glass as we welcome a joyful 2025!

PRICE: €135.00

Happy New Year 2025!

1. Cereals*

2. Celery

3. Crustaceans

4. Eggs

5. Fish

6. Lupin

7. Milk

8. Molluscs

9. Mustard

10. Nuts**

11. Peanuts

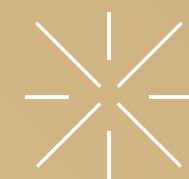
12. Sesame Seed

13. Soya

14. Sulphur Dioxide

* Wheat, rye, barley, oats.

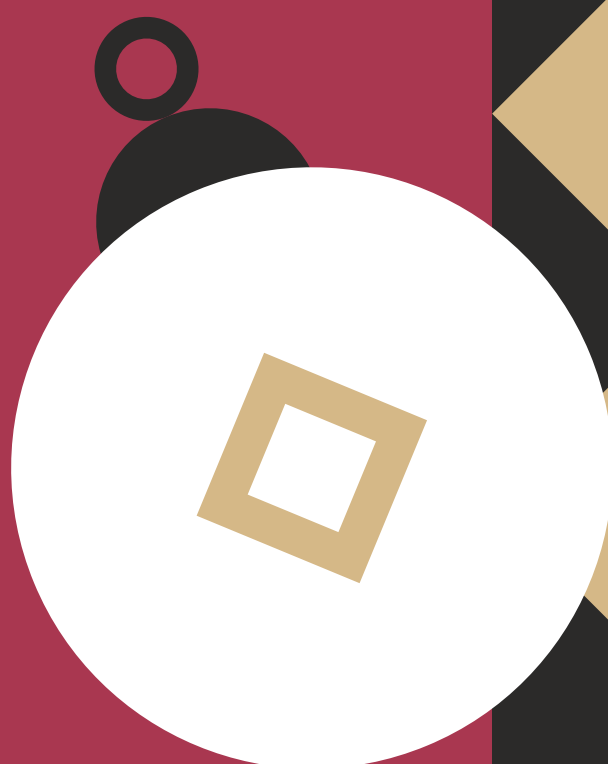
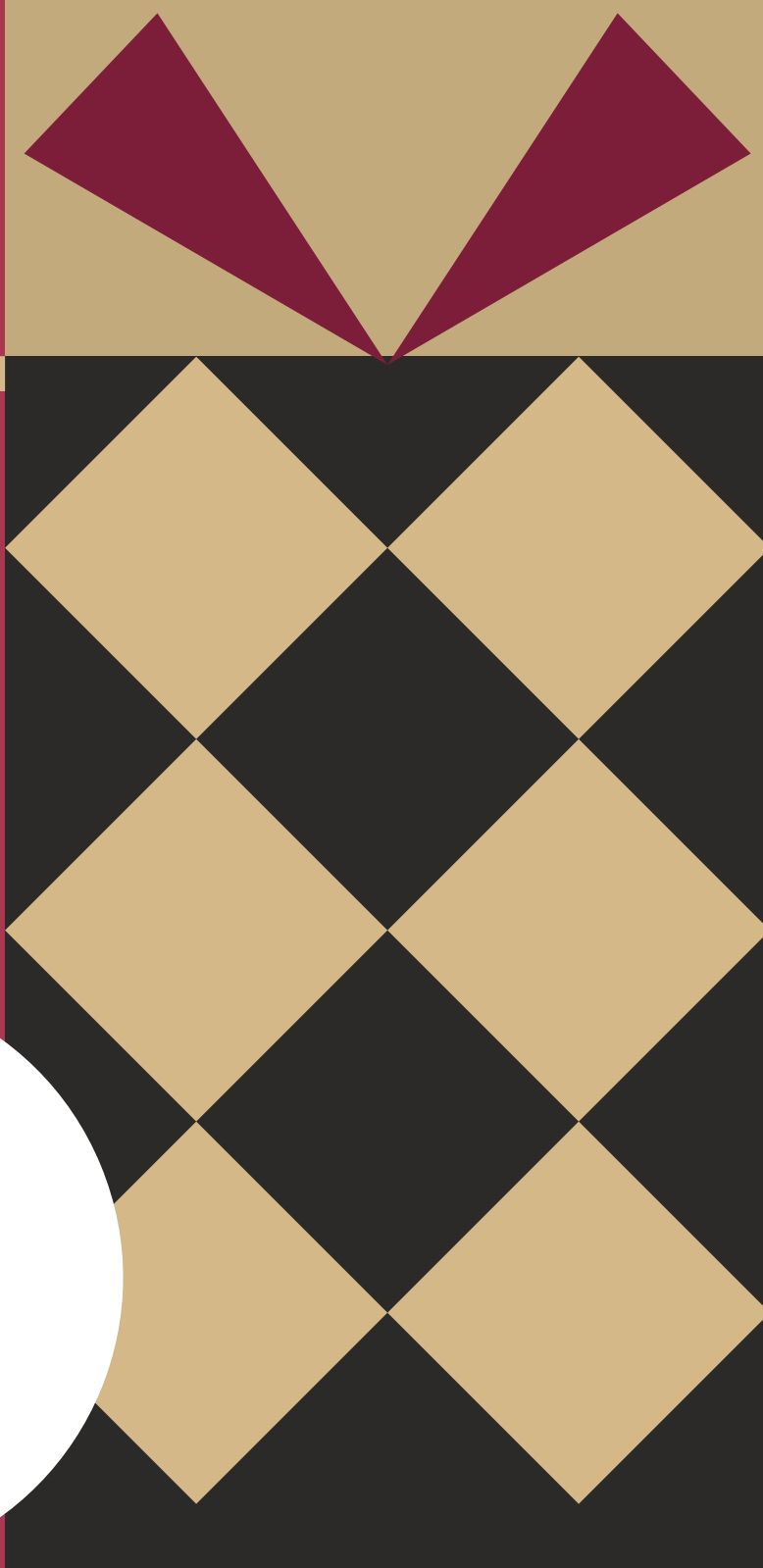
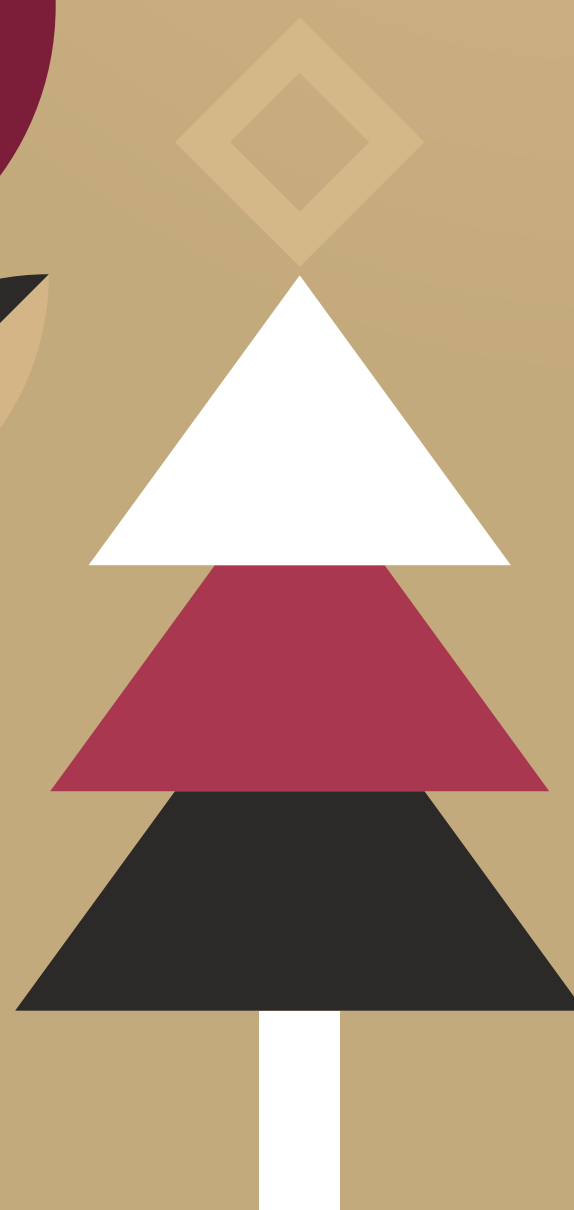
** Almonds, hazelnuts, walnuts, cashews, Pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nut.



DON CARLO

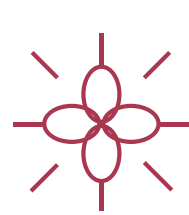
ITALIAN RESTAURANT

NEW YEAR'S EVE
GALA DINNER VEGETARIAN MENU
31/12/24



◆ ————— **NEW YEAR'S EVE** ————— ◆
GALA DINNER VEGETARIAN MENU
31|12|2024

A GLASS OF CHAMPAGNE



CHEF'S FESTIVE WELCOME

ITALIAN BITES

Start the celebration with a delightful duo of Italian-inspired creations

MOZZARELLA AND CHERRY TOMATO

Fresh mozzarella paired with sweet juicy cherry tomatoes (1,7)

EGGPLANT RAVIOLI WITH SCAMORZA CHEESE

Eggplant-filled ravioli complemented by the smoky richness of Scamorza cheese (1,4,7)



WINTER'S FLAVOURFUL BEGINNING

WINTER GARDEN

Inspired by the season's natural beauty, this dish combines earthy and vibrant flavours.

Confit potatoes, black olive powder, fresh truffle, and King Oyster mushrooms with a delicate tomato sauce



VIOLA-BIANCO

Inspired by the harmony of vibrant colours and contrasting textures

Carnaroli rice beetroot risotto, vibrant in colour and flavour, paired with delicately pan-seared kohlrabi (7)



CARROT CAKE

A medley of carrot textures to surprise and delight (1,4,7,10)



A FESTIVE FEAST

AUBERGINE STEAK

Aubergine steak, served with parsnip purée, sautéed broccoli, and finished with a agrodolce sauce that balances sweet and tangy flavours



SWEET FAREWELL

End the night with an elegant and decadent dessert

MONT BLANC DESSERT

A luscious Mont Blanc dessert with chestnuts and cream (1,4,7,10)



Italian coffee and petit four



A TOAST TO THE NEW YEAR

Raise your glass as we welcome a joyful 2025!

PRICE: €120.00

Happy New Year 2025!

- 1. Cereals*
- 2. Celery
- 3. Crustaceans
- 4. Eggs
- 5. Fish

- 6. Lupin
- 7. Milk
- 8. Molluscs
- 9. Mustard
- 10. Nuts**

- 11. Peanuts
- 12. Sesame Seed
- 13. Soya
- 14. Sulphur Dioxide

* Wheat, rye, barley, oats.

** Almonds, hazelnuts, walnuts, cashews, Pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nut.