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# NEW YEAR'S EVE IN ASTINO

2024 - 2025



**YOUR NEW YEAR'S EVE**  
WITH L'OFFICINA

# L'OFFICINA

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## APERITIF

NORMANDY OYSTERS

PORCINI MUSHROOMS BAVAROISE  
ON GARDA OLIVE OIL BLINIS

PRUSSIAN BEEF TARTARE  
IN FRENCH SAUCE

FROM OUR

### WINE CELLAR

Bortolomiol  
*Valdobbiadene Prosecco Superiore D.O.C.G.*

## SEATED DINNER

SEABASS TARTARE IN LIGHTLY SMOKED BROTH,  
SOY MAYONNAISE AND RASPBERRY POWDER

FOIE GRAS MOUSSE  
WITH CARAMELIZED ONION COMPOTE,  
LEMONGRASS CREAM AND ORANGE SWEET BREAD

CARNAROLI RISOTTO WITH GIN MARE  
AND BALSAM OF RED SHRIMP FROM MAZARA DEL VALLO

SARDINIAN WHITE GROUPER FILLET  
WITH RÖSTI POTATO  
AND ARTICHOKE CREAM WITH LICORICE

TWO-CHOCOLATES MOUSSE  
WITH SAFFRON AND CINNAMON CREAM  
ON ALMOND CRUMBLE

FROM OUR

### WINE CELLAR

Terlano  
*Terlaner D.O.C.*

Terlano  
*Pinot Nero D.O.C.*

## MIDNIGHT TOAST

Bortolomiol  
*Valdobbiadene Prosecco Superiore D.O.C.G.*

## THE FIRST BITE OF THE YEAR

LENTILS WITH COTECHINO SAUSAGE

PIZZA GOURMET

WARM KRAPFEN WITH JAM,  
CHOCOLATE, AND CREAM

FROM 00:00 TO 03:00

### OPEN BAR WITH DJ SET

Soft drinks and water included

ONE DRINK OF YOUR CHOICE:

Bortolomiol  
*Valdobbiadene Prosecco Superiore D.O.C.G.*  
Negroni  
Gin Tonic  
Moscow Mule

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→ **Euros 130 p.p.** water, coffee, and wine pairing included

# L'OFFICINA

## CENA PLACÉE

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GLUTEN-FREE

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SEABASS TARTARE IN LIGHTLY SMOKED BROTH,  
SOY MAYONNAISE AND RASPBERRY POWDER

FOIE GRAS MOUSSE WITH CARAMELIZED ONION COMPOTE  
AND LEMONGRASS CREAM

CARNAROLI RISOTTO WITH GIN MARE  
AND BALSAM OF RED SHRIMP FROM MAZARA DEL VALLO

SARDINIAN WHITE GROUPER FILLET WITH RÖSTI POTATO  
AND ARTICHOKE CREAM WITH LICORICE

TWO-CHOCOLATES MOUSSE WITH SAFFRON  
AND CINNAMON CREAM

FROM OUR

### WINE CELLAR

Terlano  
*Terlaner DOC*

Terlano  
*Pinot Nero DOC*

→ **Euros 130 p.p.** *water, coffee, and wine pairing included*

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# L'OFFICINA

## CENA PLACÉE

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LACTOSE-FREE

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SEABASS TARTARE IN LIGHTLY SMOKED BROTH,  
SOY MAYONNAISE AND RASPBERRY POWDER

CREAM OF CASTELLUCCIO LENTILS  
WITH CUBE OF CREMONESE COTECHINO AND CARAMELIZED ONION

CARNAROLI RISOTTO WITH GIN MARE  
AND BALSAM OF RED SHRIMP FROM MAZARA DEL VALLO  
(CREAMED WITH LACTOSE-FREE BUTTER)

SARDINIAN WHITE GROUPER FILLET WITH RÖSTI POTATO  
AND ARTICHOKE CREAM WITH LICORICE

CREAMY ALMOND MILK WITH SAFFRON CRUMBLE  
AND RASPBERRIES

FROM OUR

### WINE CELLAR

Terlano  
*Terlaner DOC*

Terlano  
*Pinot Nero DOC*

→ **Euros 130 p.p.** *water, coffee, and wine pairing included*

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# L'OFFICINA

## CENA PLACÉE

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VEGETARIAN

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CAULIFLOWER TARTARE IN LIGHTLY SMOKED BROTH,  
SOY MAYONNAISE AND RASPBERRY POWDER

"LE SELVAGGE" POACHED EGG, CREAM  
AND CHIPS OF JERUSALEM ARTICHOKE WITH TALEGGIO CHEESE  
AND NORCIA BLACK TRUFFLE

CARNAROLI RISOTTO WITH GIN MARE,  
LEMONGRASS CREAM AND ORANGE ZEST

MILLEFOGLIE OF MARINATED PUMPKIN AND PORCINI MUSHROOMS,  
FLAKES OF MONTASIO STRAVECCHIO AND BLACK TRUFFLE POWDER

TWO-CHOCOLATES MOUSSE WITH SAFFRON  
AND CINNAMON CREAM ON ALMOND CRUMBLE

FROM OUR

### WINE CELLAR

Terlano  
*Terlaner DOC*

Terlano  
*Pinot Nero DOC*

→ **Euros 130 p.p.** *water, coffee, and wine pairing included*

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# L'OFFICINA

## CENA PLACÉE

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### CHILDREN'S MENU

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CULATTA WITH GNOCCO FRITTO

PARMESAN RISOTTO  
OR CASONCELLI ALLA BERGAMASCA

VEAL PAILLARD WITH ROSEMARY AND MASHED POTATOES  
OR CHICKEN CUTLET WITH MASHED POTATOES

TIRAMISÙ

- **Children up to 3 years old:** FREE (with high chair and no table setting)
  - **Children aged 4 to 10 years:** €60.00 (with table setting)
  - **Children over 10 years old:** €110.00
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#### CONTACTS

#### **Ristorante L'Officina**

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