

CECCONI'S

NEW YEAR'S EVE  
5-COURSE MENU

*Saint-Michel* oysters, caviar  
Smoked salmon & blinis

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Prawns "*Rosso di Mazara*" in carpaccio  
&  
"*Crudo di pesce*"

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*Alba* white truffle, *Aquarello* risotto

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Crispy octopus, pumpkin cream, caviar

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Slow-cooked beef cheeks, truffle polenta,  
Amarone jus

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Trio di dolce

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€ 140 PER PERSON / € 200 WITH WINE PAIRING

SERVED FROM 8.30 PM

INQUIRIES AT [INFO@CECCONISBERLIN.COM](mailto:INFO@CECCONISBERLIN.COM)