

ROCCO

NEW
YEAR'S
EVE

VENETIAN
MASQUERADE BALL



NEW YEAR'S EVE

RISTORANTE & TERRAZZA

2025 December 31st

EXCLUSIVE MENU FOR THE EVENT

Menu

NEW YEAR'S EVE

RISTORANTE & TERRAZZA

Welcome Drink

BELLINI
with white peach and vanilla

Selection of Canapés

Smoked salmon, quail egg and oscietra caviar
Potato stuffed with octopus and romesco sauce
Vitelo tonno and fried capers
Mini orange with foie gras
Tempura oyster with tartar sauce and chives
Brown crab bombolini

Mortadella with truffle,
homemade *grissini* and *focaccia*,
homemade sourdough bread, Rocco olive oil

Antipasti

SCARLETT PRAWN *CARPACCIO* AND BELUGA CAVIAR

*Sparkling wine, Almeida Garret,
Exilado Super Reserva Bruto Natural*

Primi Piatti

CHAMPAGNE RISOTTO
grouper, crispy mussels, herb crumble
White, Milagres, By Quinta da Pedra

Secondi Piatti

FILETO DI MANZO AL TARTUFO
Beef fillet, potato and leek tart,
baby vegetables and winter truffle shavings
with Chianti wine reduction
Red, Peppoli Chianti Clássico

PALATE CLEANSER
Lemon and Basil Sorbet

Dolci

BLACK FOREST
Chocolate cake, white chocolate mousse
with kirsch and amarena cherries
Port, Quinta do Noval, LBV

*Coffee, selection of teas and petits fours
Water service*

New Year's

CHAMPAGNE
Champagne, Gaston Révolte, Tradition 1^{er} Cru
Raisins

Late Snack

MINI BEEF TENDERLOIN SANDWICH

ENTERTAINMENT

380
per person

Open Bar included (23h – 2h) | Pag. 8

Price in €, includes VAT at the current legal rate.

Menu

NEW YEAR'S EVE

RISTORANTE & TERRAZZA

– VEGETARIAN OPTION –

Welcome Drink

BELLINI
with white peach and vanilla

Selection of Canapés

Spring rolls and sweet chili
Caprese skewer

Beetroot hummus and crudités,
homemade *grissini* and *focaccia*,
homemade sourdough bread, Rocco olive oil

Antipasti

ZUCHINI ALLA PARMIGIANA
Red, Salento, Tormaresca Torcicoda

Primi Piatti

SUN-DRIED TOMATO RISOTTO
and smoked cheese
Red, Lisboa, Viúva Gomes Viticultures

Secondi Piatti

RICOTTA RAVIOLONI
with sage butter
White, Friuli-Venezia Giulia, Jermann

PALATE CLEANSER

Lemon and basil sorbet

Dolci

BLACK FOREST
chocolate cake, white chocolate mousse
with Kirsch and amarena cherries
Port, Quinta do Noval, LBV

Coffee, selection of teas and petits fours
Water service

New Year's

CHAMPAGNE
Champagne, Gaston Révolte, Tradition 1^{er} Cru
Raisins

Late Snack

VEGETABLE CLUB SANDWICH

ENTERTAINMENT

380
per person

Open Bar included (23h – 2h) | Pag. 8

Price in €, includes VAT at the current legal rate.

NEW YEAR'S EVE

CRUDO & GASTROBAR

2025 December 31st

EXCLUSIVE MENU FOR THE EVENT

Menu

NEW YEAR'S EVE

CRUDO & GASTROBAR

Welcome Drink

BELLINI
with white peach and vanilla

Selection of Canapés

Smoked salmon, quail egg and oscietra caviar
Potato stuffed with octopus and romesco sauce
Vitelo tonno and fried capers
Mini orange with foie gras
Tempura oyster with tartar sauce and chives
Brown crab bombolini

Mortadella with truffle,
homemade *Grissini* and *Focaccia*,
homemade Sourdough Bread, Rocco olive oil

Antipasti

SCARLETT PRAWN *CARPACCIO* AND BELUGA CAVIAR

*Sparkling wine, Almeida Garret,
Exilado Super Reserva Bruto Natural*

Principale

ONE OPTION

CHAMPAGNE RISOTTO

grouper, crispy mussels, herb crumble
White, Milagres, By Quinta da Pedra

FILETO DI MANZO AL TARTUFO

Beef fillet, potato and leek tart,
baby vegetables and winter truffle shavings
with Chianti wine reduction
Red, Peppoli Chianti Clássico

PALATE CLEANSER

Lemon and Basil Sorbet

Dolci

BLACK FOREST

Chocolate cake, white chocolate mousse
with kirsch and amarena cherries
Port, Quinta do Noval, LBV

*Coffee, selection of teas and petits fours
Water service*

New Year's

CHAMPAGNE

Champagne, Gaston Révolte, Tradition 1^{er} Cru
Raisins

Late Snack

MINI BEEF TENDERLOIN SANDWICH

ENTERTAINMENT

300
per person

Open Bar included (23h – 2h) | Pag. 8

Price in €, includes VAT at the current legal rate.

Menu

NEW YEAR'S EVE

CRUDO & GASTROBAR

– VEGETARIAN OPTION –

Welcome Drink

BELLINI
with white peach and vanilla

Selection of Canapés

Spring rolls and sweet chili
Caprese skewer

Beetroot hummus and crudités,
homemade *Grissini* and *Focaccia*,
homemade Sourdough Bread, Rocco olive oil

Antipasti

ZUCHINI ALLA PARMIGIANA
Red, Salento, Tormaresca Torcicoda

Principale

ONE OPTION

SUN-DRIED TOMATO RISOTTO
and smoked cheese
Red, Lisboa, Viúva Gomes Viticultures

RICOTTA RAVIOLONI
with sage butter
White, Friuli-Venezia Giulia, Jermann

PALATE CLEANSER

Lemon and basil sorbet

Dolci

BLACK FOREST
chocolate cake, white chocolate mousse
with Kirsch and amarena cherries
Port, Quinta do Noval, LBV

Coffee, selection of teas and petits fours
Water service

New Year's

CHAMPAGNE
Champagne, Gaston Révolte, Tradition 1^{er} Cru
Raisins

Late Snack

VEGETABLE CLUB SANDWICH

ENTERTAINMENT

300
per person

Open Bar included (23h – 2h) | Pag. 8

Price in €, includes VAT at the current legal rate.



NEW YEAR'S EVE

OPEN BAR

23h – 2h

INCLUDED IN ALL MENUS

OPEN BAR

ALL VENUES

23h – 2h



Cocktails

MOJITO

APEROL SPRITZ

MARGARITA

EXPRESSO MARTINI

WHISKY SOUR

MOSCOW MULE

Mocktails

PALOMA 0%

VIRGIN MOJITO

NEGRONI 0%

Spirits

ABSOLUT VODKA

BEEFEATER 24 GIN

HAVANA 7 RUM

OLMECA ALTOS TEQUILA

JAMESON WHISKEY

GLENLIVET FOUNDERS RESERVE WHISKY

Beer

ESTRELLA DAMM

Other drinks

SOFT DRINKS

WATER SERVICE

COFFEE

Open Bar included in all menus

INFORMATIONS

Reservations

All reservations will only be confirmed upon receipt of full pre-payment.

Cancellations

There will be no reimbursement of any pre-payments of reservations cancelled within 20 days prior to the event.

Dining Room

The restaurant reserves the right to give information on the placement of tables and seats assignments in the dining room on the event day according to the availability. The seats will be assigned as reservations are confirmed.

Hours

All services will start at the announced times.

Dietary restrictions

Please let our team know, at the moment of reservation, if there are any dietary restrictions so we can best tailor the meal to your preferences. Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please note this menu is subject to change.

Children

50% of the menu price for children up to 12 years old.

Dress code

Festive formal.

The venetian mask is on us!



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