



THE PARTY IS HERE: GRAND NEW YEAR'S EVE AT I BANCHI

THOSE WHO DRINK AND
EAT WELL, CELEBRATE
EVEN BETTER.



IBANCHIRAGUSA.IT

NEW YEAR'S EVE DINNER AT I BANCHI

31 12 2024

BRUT CLASSIC METHOD: 700 METRI SUL LIVELLO
DEL MARE SBOCCATURA SULTANO CUSUMANO

SICILIAN MIX OF FRIED SEAFOOD AND VEGETABLES

CRUNCHY POTATO AND YOGURT WITH
SMOKED SEA BASS AND CAVIAR

WHITE WINE: ETNA BIANCO DOG
CONTRADA SANTO SPIRITO 2019 VALENTI

OCTOPUS SKEWER WITH CHRISTMAS SALAD
AND COCKTAIL SAUCE

PUMPKIN AND PIZZUTA D'AVOLA ALMOND
RAVIOLO WITH TUMA PERSA CHEESE FONDUE

MASSERIA VENTOSA EGG WITH MARSALA
DE BARTOLI AND BLACK TRUFFLE

IBANCHIRAGUSA.IT



**RED WINE: NERO D'AVOLA
TENUTA SALLIER DE LA TOUR 2021**

**GNOCCO WITH RAGUSANO COSAGAVADDU CHEESE
FROM GRISCIONE FARMHOUSE WITH
CUTTLEFISH AND PORK**

**SICILIAN PIG WITH POTATO TERRINE AND
BLACK LENTIL FROM ENNA**

LEMON JELLY

**MILLE MARSALA SUPERIORE SEMI-DRY
10-YEAR-OLD RALLO**

PANETTONE MONTBLANC

MIDNIGHT TOAST:

1 GLASS OF RUINART €24

**1 GLASS OF MON PIT, RUSSO WINEYARD,
CLASSIC METHOD €12**

**€65 DEPOSIT PER PERSON REQUIRED UPON CONFIRMATION.
THE DEPOSIT IS NON-REFUNDABLE IN CASE OF
NO SHOW OR CANCELLATION AFTER THE 21ST OF DECEMBER**

IBANCHIRAGUSA.IT

WITH WINE PAIRING

**EURO
150**

EXCLUDING WATER AND WINE

**EURO
120**

I
BAN
CHI
PANE AL PANE



BOOK NOW!
Tel. 0932.655000



VIA ORFANOTROFIO, 39
RAGUSA IBLA

IBANCHIRAGUSA.IT