

# THE CUSTOM MADE APERITIF Lounge 1953



*The sparkling welcome\**

Blanc de Blanc Francoise Montand - Brut – France  
Valdobbiadene DOGC Varaschin – Italy  
Savoury snacks

*Il mare intorno*

Tuna/ salmon tartare with ‘stracciatella’ chees served aside

*Siamo golosi*

Crispy focaccia with raw Parma ham, Mortadella with pistachios  
Felino artisanal salami

*Il Trieste 1953*

Champagne risotto with prawns

*Il Bosco d’autunno\*\*\**

Our Chef mushrooms’ risotto

*Il Lagotto\*\*\**

Black Truffle risotto

*L’orto della Tina \*\**

Seasonal sauteed vegetables at ‘grandmam’s’ way

*Insalata mediterranea\*\**

Small tomatoes, avogado, taggiasche olives, capers, balsamic vinegar,  
artisanal wood-fired bread

*Non far sapere al contadino \*\*\**

Soncino salad, pears, seasoned local cheeses, balsamic vinegar,  
artisanal wood-fired bread

*Il casaro*

Fresh and seasoned local cheeses with artisanal compotes served  
aside

*Nel frutteto \*\*\**

Fresh season fruit with local apiculture honey with yogurt and home-  
made crumble served aside

*Le nostre dolcezze*

Home-made delicious small pastries

*Minimum three proposals’ selection on top to the sparkling welcome*

\* One bottle each six attendees

\*\*Vegan \*\*\* Vegetarian

## REQUEST RESERVATION

### Info and booking:

[eventi@hotel-  
trieste.it](mailto:eventi@hotel-trieste.it)

T. +393357604377

# CHRISTMAS GREETINGS

## Lounge 1953



### *The sparkling welcome\**

Blanc de Blanc Francoise Montand - Brut – France  
Valdobbiadene DOGC Varaschin – Italy  
Savoury snacks

### *Il mare d'inverno*

Tuna/ salmon tartare with 'stracciatella' chees served aside

### *Siamo golosi*

Crispy focaccia with raw Parma ham, Mortadella with pistachios  
Felino artisanal salami

### *Il Trieste 1953*

Champagne risotto with prawns

### *Il casaro*

Fresh and seasoned local cheeses with artisanal compotes  
served aside

### *Le nostre dolcezze*

Home-made delicious small pastries

### *It's Christmas*

Artisanal Verona pandoro with mascarpone cream served aside

**From 7 PM to 10 PM**

**\* One bottle each six attendees**

**For alternative wine and cocktail proposals we have a specific  
wine and cocktail list**

**\*\*Vegan**

**REQUEST  
RESERVATION  
BY 20.11.2023**

**From 11.12.2023  
to 19.12.2023**

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# NEW YEAR'S EVE 2024

## Lounge 1953

## Il sesto piano



*The sparkling welcome\* @ Lounge 1953*

Blanc de Blanc Francoise Montand - Brut – Franciacorta  
Valdobbiadene DOGC Varaschin – Italia

*Siamo golosi*

Crispy focaccia with raw Parma ham, Mortadella with pistachios, Felino (Parma) artisanal salami

*Il Bosco di Capodanno\*\*\**

Black truffle and porcini mushrooms risotto

*Il mare d'inverno*

Tuna tartare with 'straciatella' cheese served aside

*La buona sorte \*\**

Stewed lentils at the grandam's way

*Il casaro*

Fresh and seasoned local cheese with artisanal compotes served a side

FROM 8 PM TO 11 PM

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*The midnight toast @ Il sesto piano*

Champagne Veuve Pelletier\*  
Artisanal panettone

FROM 11 PM TO 1.30 AM

\*One glass per person

\*\*Vegan \*\*\* Vegetarian

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# VALPOLICELLA WINE CLASS



We would like to offer our customers an unforgettable experience to taste - in the true sense of the world - your holiday in Verona. A fascinating wine journey to discover Veneto region wine making culture and tradition with a deep dive in the fantastic Valpolicella Terroir.

We offer four different red wines testing **Valpolicella Classico, Valpolicella Ripasso/Superiore, Amarone and Recioto**. They belong to the renowned Valpolicella wine area, one of top wine regions in Italy and beyond.

An expert certified WSET 3 (Wine and Spirits Trust of London) will guide you. These four wines testing will allow you to discover native grapes and regional denominations. You will also acquire expertise on Verona worldwide famous wines, understanding how and why they have these superb flavours. You will know every hidden secret of your wine glass, in its fascinating journey from vineyards to bottles.

This great experience requests reservation.  
Minimum 2 attendees, €110 each.  
Available on Saturday and Sunday  
From 2.30 PM to 7.30 PM

Info and booking at:  
[eventi@hotel-trieste.it](mailto:eventi@hotel-trieste.it)