

ROCCO

NEW
YEAR'S
EVE



Celebrate with us the arrival of the new year.

This year, experience New Year's Eve with charm and sophistication. In the center of Chiado, in the heart of Lisbon, the warm and anticipating atmosphere of this day will have an enchanting and timeless celebration at Rocco. Immerse yourself in this spirit and bring family and friends to taste our festive New Year's Eve menu, fittingly planned with the best options to celebrate the arrival of 2024 in an auspicious way.

ROCCO



NEW YEAR'S EVE **RISTORANTE & TERRAZZA**

2023 December 31st | 21h00

EXCLUSIVE FOR THE EVENT

Menu
NEW YEAR'S EVE

RISTORANTE & TERRAZZA

Amuse Bouche

SADO OYSTERS

with red onion chutney

Champagne Maurice Grumier, Blanc de Noirs Extra Brut

Antipasti

PAPPARDELLE

with cheese and white truffle sauce

White, Umbria, Cervaro della Sala 2020

Primi Piatti

RISOTTO DI SEPIE

and crispy octopus tentacle

Red, Chianti, Antinori, Chianti Classico Riserva 2020

PALATE CLEANSER

Lemon and basil slush

Secondi Piatti

PORK KNUCKLE

sautéed potatoes with rosemary and garlic, barolo jus

Red, Douro, Vieira de Sousa Special Edition 2011

Dolci

CHOCOLATE MOON

*70% dark chocolate sphere, Gianduja pudding,
cappuccino ice cream and cocoa emulsion*

Port, Dow's Quinta do Bonfim Vintage 2013

Coffee, Tea selection and Petits-fours

Water service

New Year's

CHAMPAGNE

Gaston Révolte Tradition 1er Cru

Raisins

Late Snack

BEEF TENDERLOIN SANDWICH

Red, Wine & Soul, Manoella 2011

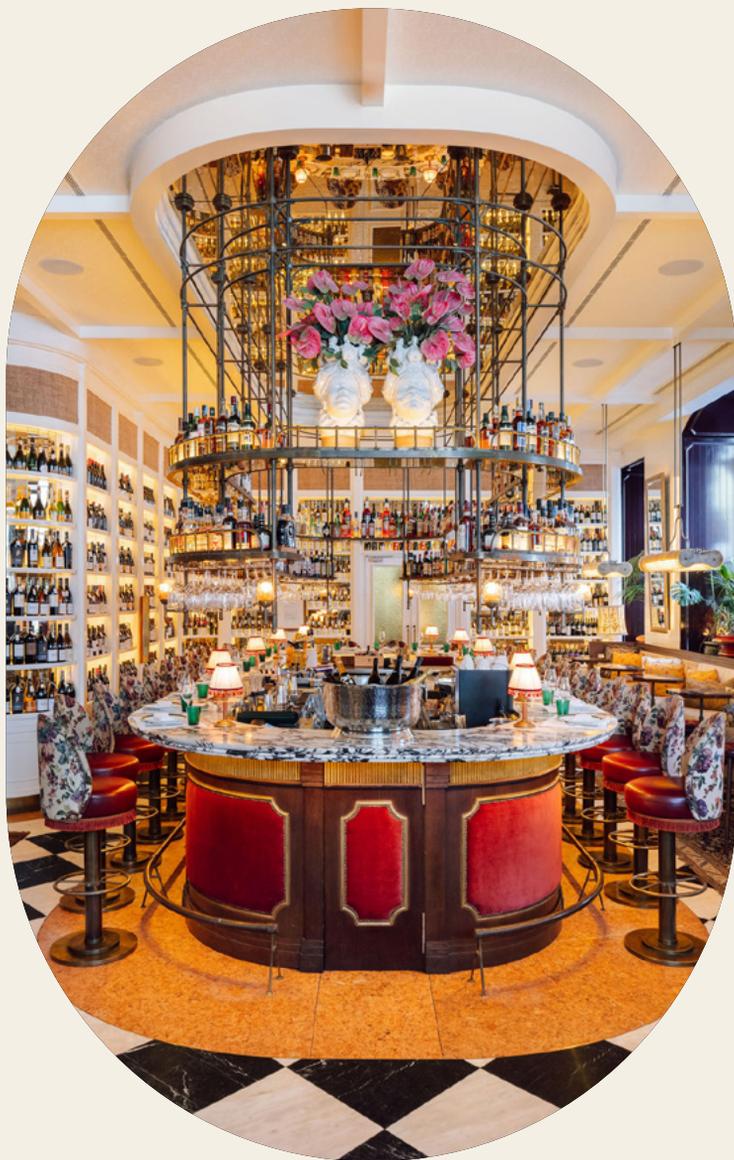
ENTERTAINMENT

350

per person

Wine Pairing: 100 (optional)

ROCCO



NEW YEAR'S EVE **CRUDO & GASTROBAR**

2023 December 31st | 20h00

EXCLUSIVE FOR THE EVENT

Menu
NEW YEAR'S EVE

CRUDO & GASTROBAR

Amuse Bouche

SADO OYSTERS

with red onion chutney

Champagne Maurice Grumier, Blanc de Noirs Extra Brut

Antipasti

PAPPADELLE

with cheese and white truffle sauce

White, Umbria, Cervaro della Sala 2020

Principale

RISOTTO DI SEPPIE

and crispy octopus tentacle

Red, Chianti, Antinori, Chianti Classico Riserva 2020

or

PORK KNUCKLE

sautéed potatoes with rosemary and garlic, barolo jus

Red, Douro, Vieira de Sousa Special Edition 2011

Dolci

CHOCOLATE MOON

*70% dark chocolate sphere, Gianduja pudding,
cappuccino ice cream and cocoa emulsion*

Port, Dow's Quinta do Bonfim Vintage 2013

Coffee, Tea selection and Petits-fours

Water service

New Year's

CHAMPAGNE

Gaston Révolte Tradition 1er Cru

Raisins

Late Snack

BEEF TENDERLOIN SANDWICH

Red, Wine & Soul, Manoella 2011

ENTERTAINMENT

250

per person

Wine Pairing: 80 (optional)

INFORMATIONS

Reservations

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

Cancelations

There will be no reimbursement of any pre-payments of reservations cancelled within 21 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

Formal festive.



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