

Celebrate New Year's Eve at Masa Rooftop

Prepare to experience an unforgettable New Year's Eve, curated in every detail to quarantee an experience of pure magic in the vibrant atmosphere of our rooftop.

8:00 PM | WELCOME

The evening begins on the splendid terrace of the Masa Rooftop where you will be greeted with our Welcome Drink while enjoying the glittering view of the city.

9:00 PM - 11:00 PM | THE EXCLUSIVE DINNER WITH LIVE MUSIC

You will enjoy our Gala Dinner, served at your table. An experience of culinary excellence, accompanied by Wine Paring and captivating Live Music.

11:00 PM | AFTER DINNER

We continue to toast under the stars with our Open Bar! The party reignites on the Masa Rooftop terrace, still guided by our Live Music, ready to heat up the atmosphere while awaiting the new year.

12:00 AM | TOAST AND TRADITION

At the stroke of Midnight, a toast with Champagne and the essential wish for prosperity with Lentils and Cotechino to welcome 2026!



New Year's Eve Menu

Chef's Entrée

A tasting of breads paired with 501 Altitudo extra virgin olive oil

CHEF'S APERITIVO

Cured Seafood Selection Swordfish 'prosciutto', cuttlefish 'lardo', croaker 'speck'

STARTERS

Anchovies

Marinated pumpkin, sage mayonnaise, kumquat

Croaker

Small spheres stuffed with confit and black olives, resting on a coconut and sumac meunière

Amberjack

Caper stuffing, wild fennel, beetroot soil, lemon gel, saffron and toasted pumpkin seeds

FIRST COURSE

Pacchero

Sautéed and served on a chickpea cream, candied onion, turnip green powder, and whipped salt cod

Risotto

Pumpkin cream, porcini mushroom powder and toasted walnuts, white truffle

MAIN COURSE

Catch of the Day

Fillet of fish wrapped in savoy cabbage leaves with seaweed and fig ragout, on a potato and truffle purée

Predessert

DESSERT

Chocolate Variation 75%

Creamy, aerated puffs flavored with cardamom

NEW YEAR'S TRADITION

Midnight toast, homemade cotechino sausage and lentils

New Year's Eve Menu: € 275,00 (including Wine Paring and Open Bar)