

Christmas Eve Menu

Guests may choose one starter, one main, and one dessert

AMUSE-BOUCHE

Parmesan Custard with Balsamic Pearls & Crispy Sage (V, D, E)

A delicate, savory custard served warm with aged balsamic pearls and fried sage leaf

STARTERS

Ravioli di Caprino e Tartufo (V, D, G)

Fresh goat cheese and truffle ravioli with brown butter, lemon zest, and toasted hazelnuts

Tartare di Tonno con Melograno (S, GF)

Yellowfin tuna tartare with pomegranate, avocado, citrus oil, and crispy shallots

Terrina di Anatra e Pistacchi (D, N)

Duck and pistachio terrine with pickled vegetables, mustard fruits, and grilled focaccia

Dietary Symbols

V – Vegetarian | D – Contains Dairy | G – Contains Gluten | S – Contains Seafood

F – Contains Fish | N – Contains Nuts | A – Contains Alcohol | E – Contains Eggs

GF – Gluten-Free

MAIN COURSES

Cernia in Crosta di Erbe (F, GF)

Herb-crusted Job Fish filet, served with saffron fennel purée and braised leeks

Guancia di Manzo Brasata al Barolo (A, GF)

Slow-braised beef cheek in Port wine, served with Parmesan polenta and wilted chicory

Strudel Salato di Verdure Invernali (V, D, G)

Savoury strudel filled with spiced root vegetables and smoked provola, served with red pepper coulis

DESSERTS

Zabaione al Marsala con Fichi Caramellati (D, E, A, GF)

Warm Marsala sabayon with caramelized figs and crushed amaretti

Crostata al Limone e Rosmarino (V, G, D)

Lemon and rosemary tart with almond crust and whipped mascarpone

Gelato di Torrone con Salsa al Caffè (D, N, GF)

Nougat gelato with espresso sauce and crushed pistachios

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