



Christmas

MENU



ANTIPASTO

Bruschetta | marinated vegetables | olives | Pecorino cheese |
Vitello Tonnato | Prosciutto di Parma | artisanal focaccia

HOMEMADE TORTELLINI FILLED WITH SHRIMP

in a delicate white wine sauce

POACHED SEA BASS

on celery-clove-potato cream | beetroot infusion

VEAL KNUCKLE SLICE

slowly braised with vegetables | accompanied by fine saffron risotto
| gremolata (parsley, garlic, lemon zest, olive oil)

FROM OUR OWN MANUFACTURING: MANGO HEMISPHERE

with white chocolate

ARTISAN CHOCOLATES

from our bakery



98 EUR
omnivore



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ANTIPASTO

Bruschetta | marinated vegetables | olives | pecorino cheese |
artisanal focaccia

HOMEMADE TORTELLINI FILLED WITH PORCINI MUSHROOMS

sage butter | Parmigiano

STUFFED FIGS

in red wine reduction | potato purée | grape reduction

EGGPLANT PARMESAN

Eggplant casserole featuring buffalo mozzarella | San Marzano
tomato sauce | Fresh basil | Parmigiano Reggiano

FROM OUR OWN MANUFACTURING: MANGO HEMISPHERE

with white chocolate

ARTISAN CHOCOLATES

from our bakery



86 EUR
vegetarian



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GNOCCHI WITH TOMATO SAUCE

baked with mozzarella cheese

FROM OUR OWN MANUFACTURING: MANGO HEMISPHERE

with white chocolate



35 EUR
children's menu