



CHRISTMAS EVE

ANTIPASTI

Mushroom flan served with taleggio fondue and balsamic pearls	24
Cold seafood salad served with orange segment and citrus dressing	28
Cauliflower soup served with shaved winter black truffle	25

PRIMI PIATTI

Spaghetti with lobster in spicy tomato sauce	42
Cavatelli with wild boar ragu and hazelnut	38
Cannelloni stuffed with ground beef, spinach and bechamel	36

SECONDI PIATTI

Grilled branzino served with crispy salad and anchovies vinaigrette	45
Duck breast served with potato cake and mushroom sauce	48
Pan seared lamb loin served with veggies stew and saffron arancino	52

DESSERT

Warm traditional panettone served with zabaglione	14
Meringa all'italiana served with crème Anglaise and berries	14

EXECUTIVE CHEF ANTONIO SAVINO