

Christmas Eve's Menu

Dinner 24th of December 2021

Chef's entrée

Bonbon of codfish and potatoes

★★★★★

Starters

Pink shrimp carpaccio, mango, sour cream, Asetra caviar

★★★★★

Seared scallops with pumpkin and smoked foie gras

★★★★★

Wine pairing

Prosecco Valdobbiadene Brut - Duca di Dolle

★★★★★

First Course

Ravioli stuffed pasta with Burrata cheese and chicory in a mussels stew

★★★★★

Main Course

Umbrine "Corba Rossa del Gargano" with cabbage, cannellini beans and anise star-scented carrot

★★★★★

Wine pairing

Liano Bianco - Umberto Cesari

★★★★★

Dessert

White chocolate mousse, citrus and low-fat yogurt

★★★★★

Wine pairing

Moscato D'Asti - Produttori di Santo Stefano Ceretto

★★★★★

Panettone or Pandoro traditional cake with cream

Nuts

Good wishes clementine and grapes

Mineral water and coffee

130,00 Euros

Per person • VAT 10% included