

Available every day for dinner until

January 6th:

MENU "FESTIVO" from \$98++pp.

(Min. 2pax and for whole table only)

Starter

Cured Ocean Trout, Fennel, Orange
Deep Fried Baby Squid, Aioli Sauce
Soppressa, Giardiniera, Gnocco Fritto
Cotechino, Lenticchie, Fried Polenta

Pasta

Pumpkin Passatelli, Mix Mushrooms (Black Truffle +\$6pp)
Pappardelle, Fresh Boston Lobster

Main Course

Veal Ossobuco, Mashed Potato, Gremolada

Or

Lamb Rack, Eggplant Caponata (2 racks each)

Or

Beef OP Rib (1.2Kg.), Rucola and Parmesan
(Min 6pax, Add. \$20pp)

Seared Swiss Chard AOP, Parmesan Cheese

Dessert

AMI Panettone, Cold Sabayon
Zuppa Inglese

On Christmas EVE dinner, Christmas Day

Lunch and NY's Eve dinner:

MENU di NATALE from \$98++pp.

(Min. 2pax and for whole table only)

Starter

Cured Ocean Trout, Fennel, Orange
Deep Fried Baby Squid, Aioli Sauce
Soppressa, Giardiniera, Gnocco Fritto
Cotechino, Lenticchie, Fried Polenta

Pasta

Tortellini della Tradizione, Beef and Parmigiano Cream
Pappardelle, Fresh Boston Lobster

Main Course

Veal Ossobuco, Mashed Potato, Gremolada

Or

Lamb Rack, Eggplant Caponata (2 racks each)

Or

Beef OP Rib (1.2Kg.), Rucola and Parmesan
(Min 6pax, Add. \$20pp)

Seared Swiss Chard AOP, Parmesan Cheese

Dessert

AMI Panettone, Cold Sabayon
Zuppa Inglese