



# Christmas Menu



## Meat

### APPETIZERS

Sirloin steak cooked medium rare with roasted potatoes and  
tomato mayonnaise

Smoked Greek yogurt with Maldon salt and spiced marinated olives  
Chickpea hummus with extra virgin olive oil and hazelnuts,  
served with high-hydration focaccia

### FIRST COURSE

Quadrucci pasta in capon broth with its meatballs

### SECOND COURSE

Stuffed capon with sautéed turnip tops

### DESSERT

Artisanal Panettone with mascarpone cream

70 EURO - DRINKS NOT INCLUDED



# Christmas Menu



## *Fish*

### A P P E T I Z E R S

Potato and herb-scented whipped cod with lime zest

"Levante" Russian salad

Amberjack carpaccio with Maldon salt, extra virgin olive oil and lime

### F I R S T   C O U R S E

Vegetable ravioli with fish sauce

### S E C O N D   C O U R S E

Octopus tentacle with oil-poached cauliflower, lime citronette and roasted tomato

### D E S S E R T

Artisanal Panettone with mascarpone cream

70 EURO - DRINKS NOT INCLUDED