CHRISTMAS EVE

24 December 2026

ANTIPASTI

CAPASANTA (GF)
Scallop Carpaccio, Green Apple, Fennel, Salmon Roe

COCKTAILS DI GAMBERI (GF)
Prawns Cocktails with Cocktails Sauce

PASTA E RISOTTO

TAGLIOLINI AL NERO DI SEPPIA
Homemade Black Ink Squid Tagliolini, Clams, Cherry Tomatoes

RISOTTO ZAFFERANO E GAMBERI (D, GF)
Saffron, Mazara Del Vallo Prawn

ENTRÉE

IPPOGLOSSO E CAVIALE (D, GF)
Roasted Halibut, Leek, Potatoes, Caviar

CERNIA NERA (D)
Pan Fried Black Sea Bass, Sautéed Kale and Mushroom, Lemon Butter Sauce

DOLCI

GIANDUJA MOUSSE PIEDMONT HAZELNUT & PEAR (D, N)
Gianduja Mousse, Roasted Pear, Mascarpone Gelato

RICOTTA & BLOOD ORANGE (D)
Ricotta Mousse, Blood Orange Cream, Vanilla Cream

(D) Dairy (GF) Gluten Free (N) Nuts (V) Vegan

Please let us know if you have any allergies or special dietary requirements, or if you require any further information. Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.