



Christmas Lunch

December 25, 2024

Welcome snack

Whole-grain seeds bread, lard, and pennyroyal mint

Tartlet with artichokes, black garlic, and caciocavallo cheese

Potatoes, sweetbreads, and orange

Saffron and 24-month-aged Parmigiano Reggiano tortelli in chicken broth

Monograno Felicetti spaghetti with crustaceans, marjoram, and ventricina

Quail, black truffle, and juniper

Milk millefeuille

Tonka bean namelaka, hazelnut praline ice cream, and finger lime

Sintesi signature panettone with vanilla custard

125 p.p.

Beverages not included

On December 25, the restaurant will be open for lunch with a dedicated tasting menu;
the full menu price will be charged at the time of booking.

On December 26, the restaurant will be open for lunch with a Winter Menu.

On December 24, the restaurant will remain closed.



New Year's Eve 2024

Welcome snack

Whole-grain seeds bread with whipped oil

Grilled oyster with celery, horseradish, and mountain pine

Tartlet with raw scampi and artichokes

Shiitake mushrooms with fresh walnuts and black truffle

Potato tortelli with lemon and sea urchin

Spaghettono Monograno Felicetti with langustine, chickpeas, and Cinta Senese lard

Duck, cuttlefish, and pennyroyal

Predessert

Salted peanut ice cream, saffron cream, and chocolate

At Midnight

Lentil nougat

A glass of Champagne Grand Cru Extra Brut - Pierre Arnould

Sintesi signature panettone with whisky crème

190 p.p.

bevande escluse

On December 31, the restaurant will be open for dinner with a dedicated menu;
the full cost of the menu will be charged at the time of booking.

On January 1, 2025, the restaurant will be open for lunch with the Winter Menu.

On January 2, 2025, the restaurant will be closed.