



Christmas Eve Dinner

December 24, 2025

Eve Aperitif

Bread service

Raw tuna, mussels water and cashew

Gobbetti prawn tart, horseradish and finger-lime

Scampi ravioli, 'nduja salami and rosehip emulsion

Charcoal grilled mushrooms, black truffle and almond

Smoked seabream, béarnaise sauce and tarragon

Lovage and green apple

Panettone by Sintesi and vanilla custard

120 p.p.

beverage not included

On December 24 the restaurant will be open for dinner with the dedicated tasting menu and the à la carte menu.

A vegetarian tasting menu is available on request at the time of booking.



Christmas Lunch

December 25, 2025

Christmas Aperitif

Bread service

Mushroom soup, walnuts and black truffle

Beef tartare, salted zabaglione and sorrel

Guinea fowl ravioli, broth and saffron

Porcini risotto, black garlic and fermented butter

Stuffed quail, red fruits and nettle

Orange, fennel-pollen and chilli

Panettone by Sintesi and vanilla custard

120 p.p.

beverage not included

On December 25 the restaurant will be open for lunch with the dedicated tasting menu.

At the time of booking the full amount for the menu will be charged.

The restaurant will be closed on December 26.



New Year's Eve

December 31, 2025

Welcome Aperitif

Bread service

Scampi tart, green apple and lovage

Charcoal grilled oyster and wasabi

Black truffle and cheese pancake

Wild boar tortelli and moray eel broth

Blue lobster and timut pepper béarnaise sauce

Two-services pigeon and cauliflower

Beetroot and raspberry

Pollen, beeswax, mascarpone and pomegranate

At Midnight

Lentils and chocolate

Glass of Champagne Mathieu Nicolas – Cuvée 1629

Panettone by Sintesi

Cadeau· Make a Wish

185 p.p.

beverage not included

On December 31 the restaurant will be open for dinner with the dedicated menu.

At the time of booking the full amount for the menu will be charged.

On January 1 2026 the restaurant will be open for lunch with the "Winter" menu.