

## CHRISTMAS EVE DECEMBER 24<sup>TH</sup> 2018

Spend a magical night at the Michelin-starred Assaje Restaurant.  
Enjoy and indulge in an exquisite menu,  
created by our Chefs Andrea Migliaccio and Claudio Mengoni.  
Live music will be entertaining you during the entire night.

### Welcome Aperitif

Ferrari Perlè Trento DOC

Fish Neapolitan “Coppetiello”: shrimps, squids,  
anchovies, deep fried salt codfish  
Diced “Fassona” with rustic mustard, radish and black truffle  
Grilled octopus in anchovy sauce with beans cream,  
Belgian endive and balsamic vinegar

### Gala Dinner

Lobster with *panzanella* salad and egg sauce

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Potato dumplings with scorpionfish, broccoli and tarragon

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Risotto with sheep cheese, chicory, saffron and lamb meatballs

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Deep fried salt codfish with endive, currants, pine nuts and anchovy sauce

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Braised veal cheek with horse radish chips, paprika and parsley sauce

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Yogurt, lime, mango and white chocolate

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Homemade Panettone and Christmas *petits fours*

€ 170,00 per person, beverage excluded.

## CHRISTMAS LUNCH December 25<sup>th</sup> 2018

Enjoy an exquisite Lunch at the Michelin-starred Assaje Restaurant,  
with a menu created by our Chefs Andrea Migliaccio and Claudio Mengoni.

Meat and vegetables soup

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*Cacio* cheese and black pepper spaghettono pasta  
with herb marinated egg yolk

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Deep fried salt codfish with endive, currants,  
pine nuts and anchovy sauce

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Banana, salted caramel and chocolate  
Bavarian banana, caramel sauce and butter chocolate cream

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Homemade Panettone  
Christmas *petits fours*

€110,00 per person, beverage excluded.

**NEW YEAR'S CELEBRATION  
DECEMBER 31<sup>ST</sup> 2018**

Spend a magical New Year's Eve at the Aldrovandi Villa Borghese!  
Enjoy and indulge in an exquisite menu, created by our Starred Chefs  
Andrea Migliaccio and Claudio Mengoni.

Live music will be entertaining you until the countdown to 2019.  
After midnight our dj will be delighting the guests with international hits.

**Welcome Aperitif**

Ferrari Perlè Trento DOC

Canapé with vanilla butter and salt anchovies  
Canapé with smoked salmon and capers  
Cooked sheep cheese cream and bacon  
Grilled octopus in anchovy sauce with beans cream,  
Belgian endive and balsamic vinegar  
Veal *bonbon* with bitter Neapolitan spinach and smoked provola cheese cream

**Gala dinner**

King crab salad with vegetables, saffron mayonnaise and citrus caviar  
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Veal tartare with radish, truffle and aglianico sauce  
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Risotto with sea urchins, anchovies, tomato water  
and fennel scented "frisella" bread  
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Homemade lamb tortelli with chanterelles, chicory and sheep cheese fondue  
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Low temperature cooked tuna belly with pumpkin *millefeuille*,  
almonds, coffee and orange sauce  
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Roasted suckling pig with salsify,  
porto wine scented shallot and mustard  
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Lemon *Bavaroise*, pistachio custard and pineapple mousse  
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Homemade Panettone and Christmas *petits fours*  
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After Midnight, traditional *Cotechino* with lentils

€ 260,00 per person, beverage excluded.