

**END OF THE YEAR GALA DINNER
NOVEMBER– DECEMBER 2018**

The Gala Dinner will take place in the elegant and sumptuous Sala Verde, the perfect setting for a dinner reception at the Aldrovandi Villa Borghese.

You will enjoy an unforgettable gastronomic experience with a special ending: the traditional toast with Spumante and homemade Panettone.

You can enhance the Gala Dinner adding a welcome aperitif and a show-cooking experience: before dinner, our Michelin-starred Chef Claudio Mengoni, will reveal you all his tricks and secrets to make the perfect.

"Cacio e pepe" Spaghetti

At the end of the night, guests will receive a gift box with all the ingredients to recreate this recipe at home, like a starred Chef.

Welcome aperitif
Spumante and selection of 5 canapés
EUR 20,00 + 10% VAT per person

4-course Gala Dinner
Starting from EUR 110,00 + 10% VAT per person

Show-cooking
EUR 35,00 + 10% VAT per person

A minimum number of 15 participants is compulsory.

Villa Borghese Menu

Crispy egg with smoked caviar pumpkin,
black truffle and sheep cheese cream

Potato dumplings with scorpionfish,
broccoli and tarragon

Duck breast with Roman lettuce,
almonds and red fruits sauce

Milk chocolate mousse, passion fruit
and tropical fruit sorbet

Euro 110,00 + 10% VAT per person.
Wine selection, mineral water and coffee included.

Piazza di Spagna Menu

Red prawns variation with green apple, sea asparagus,
burrata cheese, lemon and caviar

Sheep cheese risotto, chicory,
saffron and lamb meatballs

Low temperature cooked tuna belly with pumpkin *millefeuille*,
almonds, coffee and orange sauce

Yogurt, lime, mango and white chocolate

Euro 130,00 + 10% VAT per person.
Wine selection, mineral water and coffee included.

END OF THE YEAR GALA DINNER TRUFFLE EXPERIENCE

The Gala Dinner will take place in the elegant and sumptuous Sala Verde, the perfect setting for a dinner reception at the Aldrovandi Villa Borghese.

Enjoy and indulge in the exquisite menus created by the Michelin-starred Chef Claudio Mengoni, who will make you feel the real taste of black truffle.

An unforgettable gastronomic experience with a special ending: the traditional toast with Spumante and homemade Panettone.

Discovering Truffle

Welcome aperitif

Diced "Fassona" with rustic mustard, radish and truffle

Risotto with truffle

Braised veal cheek with potato foam,

Roman broccoli and truffle

Chestnut cake with warm heart and truffle ice cream

EUR180,00 + 10% VAT per person.

Wine selection, mineral water and coffee included.

A minimum number of 15 participants is compulsory.

The Kitchen's Diamond

Welcome aperitif

Low temperature cooked egg with potato foam, spinach,
Parmesan cheese and truffle

Rigatoni pasta with truffle

Mullet with smoked ricotta cheese, vanilla cauliflower
and broccoli with truffle sauce

Chocolate, peanuts, liquorice and black truffle

EUR 200,00 +10% VAT per person.
Mineral water, coffee and selection of wines by our Sommelier included.

A minimum number of 15 participants is compulsory.