



Christmas Lunch

Welcome Entrée with a glass of sparkling wine

Pumpkin tartlet, matured Taleggio cheese sauce
and crunchy leaf cabbage

Tortellini from Taleggio in capon broth

Paccheri filled with ricotta cheese and goose ragout
served with Porcini mushrooms cream
and fried lotus flower

Guinea fowl breast with smoked buckwheat flour
sauce, chanterelles mushrooms and
crunchy Romanesco cauliflower

Panettone "Infermentum" with three chocolates
and vanilla sauce

Coffee with small pastries

€ 75 per person, drinks excluded
info +390309144585, info@roseesapori.eu



ROSE & SAPORI
RESTAURANT



Christmas Eve Dinner

WITH LIVE SAX MUSIC

WELCOME ENTRÉE WITH A GLASS OF SPARKLING WINE

SMOKED TUNA CARPACCIO WITH CRUNCHY ARTICHOKES
AND PARMESAN CHEESE WAFER

SEA BASS RAVIOLI WITH SQUID INK ON COURGETTE CREAM WITH
LIME Scented MAZARA DEL VALLO RED PRAWN AND PISTACHIO
CRUNCHY NOUGAT

MEDITERRANEAN SHI DRUM ESCALOPE WITH CARDONCELLI
MUSHROOMS AND PEAS MOUSSE

MONTBLANC

SMALL PASTRIES

€ 70 PER PERSON, DRINKS EXCLUDED

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RESTAURANT