



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

INFO +390309144585, [INFO@ROSEESAPORI.EU](mailto:info@roseesapori.eu)



ROSE&SAPORI
RESTAURANT