

Our sommelier's advice

White wines

Vintage Tunina Jermann € 98,00
Sauvignon, chardonnay, ribolla gialla, malvasia istriana, picolit

Spelt Oro Trebbiano d'Abruzzo Superiore La Valentina € 35,00
Trebbiano d'Abruzzo

Red wines

Sfurzat di Valtellina Rainoldi € 68,00
Nebbiolo (Chiavennasca)

Amarone della Valpolicella Santa Sofia € 80,00
Rondinella, Corvina, Corvinone

Sparkling wines & Champagne

Brut millesimato Teatro della Scala Bellavista € 80,00
Chardonnay, pinot nero

Krug Grand Cuvée Brut 2010 Krug € 275,00
Pinot noir, chardonnay

Claudio Crivellaro
Chef de cuisine

Manlio Buioni
Maître d'Hotel

Monday, December 25th 2023
Christmas lunch menu

Scallop in winter garden

Pumpkin Pavé, cocoa butter scallop, chicory, confit onion, candied tomato, pine-nut sauce, watercress emulsion, our rubra sauce

Artichoke, burrata, ox, egg

Artichoke, burrata stracciatella, beef tartare, dark egg yolk, vegetable chips

Valeggio tortellini in capon broth

The tradition: handcrafted Valeggio in reduced capon broth

Risotto all'amarone con scaloppa di foie gras

Riso carnaroli, all'amarone della Valpolicella, scaloppa di foie gras al sale maldon

Fusilli with watercress and shrimps

Fusilloni mono grain Felicetti with watercress sauce and Mazzara del Vallo red shrimps tartare

Chestnut stuffed turkey

Chestnut stuffed turkey, potato with truffled cheese fondue, buttered spinach

Lamb shank

Low-temperature braised lamb shank, Storo polenta pie, baby leek au gratin

Tuna tataki

Seared tuna on anchovy sauce, a escarole cream, parsley potatoes, broccoli flan

Local "cotechino"

Local "cotechino" with mashed potatoes and stewed lentils

Selection of panettone, stuffed panettone and pandoro from our own production
with caramel sauce or gianduja sauce