

IL GIARDINO
RISTORANTE & BAR

CHRISTMAS EVE DINNER

Prawn, smoked almond milk, Oscietra caviar and bergamot oil
(2, 8, 4)

Squid in seafood broth, winter salad and mandarin orange
(2, 4, 12)

Ravioli stuffed with salt cod, potatoes and shellfish, celeriac velouté,
champagne *beurre blanc* and black lemon powder
(1, 2, 3, 7, 9)

Roasted turbot, warm oyster, saffron fish consommé,
braised fennel and finger lime caviar
(4, 7, 9, 14)

Guanaja 70% chocolate, chestnut, festive spices,
candied orange and Bourbon vanilla ice cream
(3, 7, 8)

Festive petit four
(1, 3, 7, 8, 12)

185€ per person, beverage excluded

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CHRISTMAS LUNCH

Guinea fowl terrine, mushrooms, Jerusalem artichokes,
Parmigiano Reggiano aged 36 month and white truffle
(3,4,7)

‘Bottoni’ pasta stuffed with capon and chestnuts,
reduced consommé and celeriac
(1,3,7,9)

Medium-rare veal, port sauce, foie gras and grilled cauliflower
(7,9,12)

White chocolate Namelaka, late-season mandarin orange,
Madagascan vanilla, spiced brioche and hay-infused milk ice cream
(1,3,7)

Festive petit four
(1,3,7,8,12)

145€ per person, beverage excluded

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NEW YEAR'S EVE DINNER

Chef's welcome appetiser

Red prawns, green apple and champagne
(2, 7, 12)

Scallop carpaccio, almond milk, finger lime,
smoked herring roe and parsley oil
(4, 8, 14)

Glazed suckling pig cheek, smoked celeriac,
Madeira brown stock and fine black truffle
(7, 9, 12)

Lobster ravioli, bergamot beurre blanc, light bisque and tarragon
(1, 2, 3, 7, 9)

Sea bass, braised lettuce glazed with lemon and Oscietra caviar
(4, 7, 12)

Chocolate, hazelnut, coffee, Bourbon vanilla and gold
(3, 7, 8)

New Year's Eve treats
(1, 3, 7, 8, 12)

600€ per person, a welcome toast at La Libreria included.
Beverage excluded.

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FIRST BRUNCH OF THE YEAR

Selection of cold cuts and cheese

Selection of raw fish

Selection of salads

First course

Bolognese-style lasagna (1,3,7,9)

or

Mixed pasta with pumpkin, smoked provola cheese and mushrooms (1,7)

Main course

Suckling pig cheek with potato emulsion (7)

or

Stewed hake with olives and capers (4)

Selection of desserts

155€ per person, beverage excluded