

CHRISTMAS

Hors D'oevres

Capon consommé served in a cup with its tortellini, delicately perfumed with aromatic herbs

Home-marinated and smoked salmon carpaccio on puntarelle, artichoke, avocado and yuzu salad

Local scallop, mantis shrimp, and salt cod

First Course

Sea bass plin, cooked and raw preparation, butter and lemon

Risotto, lagoon aromas, enriched with hard clams, mantis shrimp, "masanete" female shore crabs, and small shrimp

Main Courses

Bluefin tuna Wellington, served with a veal reduction and winter black truffle

Potatoes with seaweed

Caponata made with vegetables from Island of Sant'Erasmo

Sweet Moments

Homemade panettone, mascarpone cream and warm red berries

Petits fours

100€ PER PERSON

taxes and service included

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