

CHRISTMAS MENU 2020

APPETIZER

SEA BREAM DILL SCENTED , GIN CUCUMBER AND
RAW SEABASS , ROCHÈ OF OCTOPUS WITH
PROVOLA CHEESE

EGG COOKED AT 65° , GARDEN OF VEGETABLE,
CARBONARA FOAM AND OLIVE'S CRUMBLE

PASTA

HOME MADE PASTA RAVIOLI FILLED WITH SEA
BASS AND SWORDFISH , IN A STEW OF
SHELLFISHES AND RED SHRIMPS FROM MAZZARA
(SICILY)

HOME MADE PASTA PANZEROTTI WITH VEAL
CHEEK BRAISED, BLAK CABBAGE CREAM , BEANS
TONDINO OF PURGATORY AND ROMAN PECORINO
CHEESE

MAIN COURSE

TURBOT FILET ROASTED WITH VEGETABLE,
CAULIFLOWER CREAM , MOUSSELINE OF SEABASS
AND DILL, TYME AND WHITE WINE FOAM

VEAL COOKED AT LOW TEMPERATURE , CAKE OF
POTATO, JELLY BEER, BRAISED FENNEL

CHEESE

COMPOSITION OF GORGONZOLA CHEESE , SWEET
AND SPICY , WITH MUSTARD FRUIT AND NUTS

DESSERT

CARDAMOM AND COFFEE BAVAROISE WITH
PISTACHOS BISQUIT AND SEMIFREDDO

€ 100,00 PER PERSON

(SERVICE AND HOME MADE BREAD INCLUDED)



Crispi 19