

GREAT NEW YEAR'S DINNER



GRAND HOTEL PLAZA  
ROMA

MENU

*Italian Aperitif*

*Entrée*

*Eggplant cream with burrata drops, mint and truffle spheres*

*Starters*

*Toasted scallop with colonnata lard of saffron cream and leek chips*

*Marzara red prawn tartare with mango, lime gel and passion fruit*

*Amberjack carpaccio with red fruits with rainbow dressing*

*First Dish*

*Scallop and shrimp ravioli with monkfish, red datterino tomatoes and tuna roe*

*Second Dish*

*Monkfish fillet in squid stew on pumpkin cream*

*To finish*

*Nougat Bavarian cream with honey and orange mirror and dried fruit crumble*

*Toast with Champagne*

*Christmas Sweets & Traditional Castelluccio lentils with cotechino*

*Champagne Brut - Extra Quality - Charles Heidsieck Company (Epernay)*

*Bubbly: Franciacorta Brut - Azienda Muratori (Lombardy)*

*White Wines: Chardonnay - Azienda Ca Del Borgo (Friuli)*

*Red Wines: Cabernet Sauvignon - Azienda Villa Gianna (Lazio)*

Reservation Required

Call 06 6992 1111

or visit <https://www.grandhotelpiazza.com>

€ 550