Christmas 2026

PASSED CANAPÉS

Vol-au-vent with cheese cream and salmon

Crostini with foie gras pâté

Savoury croissant

AT THE TABLE

Veal with tuna sauce

Russian potato salad

Aubergine rolls

Marinated courgettes

Meatballs in tomato sauce

Sciatt – crispy buckwheat fritters with a melted cheese centre

Parma ham

Gnocco fritto – traditional fried dough pillows

Stracciata – fresh stretched-curd cheese

PASTA COURSE

Ravioli del plin with Parmesan cream and truffle

MAIN COURSE

Beef Wellington with mashed potatoes

DESSERT

Panettone with zabaglione

Mini Italian doughnuts

Petits fours

R COLLECTION