Christmas Menù 2026

Appetizers

Savory tartlet with king crab, avocado, wasabi mayonnaise and crisp fennel

Steamed langoustine and lobster, served with seasonal winter vegetables and basil-infused olive oil

A selection of the finest seafood: fresh oysters, langoustines and tuna, prepared in different ways and delicately dressed with Sorrento lemon

First Course

Creamy Cacio e Pepe risotto with seared langoustine and its delicate shellfish bisque

Main Courses

Oven-roasted line-caught sea bass, served with a layered potato cake, red chicory and a delicate spinach sauce

A delicate crispy seafood fritto misto, featuring langoustines, baby squid and calamari rings, served with traditional polenta

Desserts

Our special Christmas dessert
Our selection of handcrafted chocolates
And, of course, our renowned homemade focaccia!

Coffee Lavazza Tierra Brazil Intense Espresso

From our Wine Cellar

Prosecco Bisol Cuvée
Pinot Bianco Pietragrande - Tenuta Lunelli

125,00 Euros per person

FAMIGLIA DAL CORSO SINCE 1968

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