PARK HOTEL

SAN MICHELE

TASTING MENU

SAN MARTINO

11 november 2026

STARTER

Savoury strudel with escarole, raisins and black olives

FIRST COURSE

Paccheri pasta with pumpkin cream, cavolo nero and crispy capocollo

MAIN COURSE

Pork stew with prunes and chestnuts

DESSERT

Pear and chocolate tart with honey sauce

Euro 55,00

Drinks not included

PARK HOTEL

SAN MICHELE

TASTING MENU

IMMACOLATA

08 december 2026

STARTER

Capocollo served with the Chef’s pickled vegetables

FIRST COURSE

Pasta and potatoes, a tribute to Apulian tradition

MAIN COURSE

Golden-fried salt cod with sautéed chicory

DESSERT

Cartellate pastries with a selection of nuts and dried fruit

Euro 55,00

Drinks not included

PARK HOTEL

SAN MICHELE

CHRISTMAS EVE MENU

24 december 2026

WELCOME

Crostino with butter and Cantabrian anchovies

Traditional pettoline fritters

STARTERS

Chargrilled eel with sautéed turnip greens and blanched potatoes

Salmon carpaccio with citrus sauce

FIRST COURSE

Sea bass ravioli with tomato coulis

MAIN COURSE

Baked salt cod with herbs, red radicchio, raisins and pine nuts

DESSERT

Sliced fresh fruit

Cartellate pastries, nougat and artisan panettone

Euro 85,00

Drinks included

PARK HOTEL

SAN MICHELE

CHRISTMAS DAY MENU

25 december 2026

WELCOME

Multigrain crostino with capocollo and persimmon chutney

Potato and provola cheese arancino

STARTER

Orange-scented beef carpaccio with pecorino shavings

FIRST COURSES

Red radicchio and sausage risotto finished with gorgonzola

Lasagnetta with pumpkin, porcini mushrooms and Parmesan cream

MAIN COURSE

Braised meat with chestnuts

DESSERT

Zabaione semifreddo with mixed berry sauce

“Purcidd”, a sweet tribute to tradition

Euro 95,00

Drinks included

PARK HOTEL

SAN MICHELE

SAINT STEPHEN'S DAY MENU

26 december 2026

STARTERS

Slow-cooked rabbit carpaccio with prunes and pistachios

Grilled polenta crostone with sautéed turnip greens and a thin slice of caciocavallo cheese

FIRST COURSE

Cannellone filled with ricotta and spinach, with two varieties of tomato

MAIN COURSE

Beef with king oyster mushrooms and a paprika potato cube

DESSERT

Sliced fresh fruit

Cartellate pastries, nougat and artisan panettone

Euro 85,00

Drinks included

PARK HOTEL

SAN MICHELE

SAN SILVESTRO DAY MENU

31 december 2026

WELCOME

Tartlet with goat's cheese and barbecued octopus

Mini Bari-style focaccia

Traditional pettola fritter

STARTERS

Octopus croquette with smoked potato cream and a hint of lemon,
tarallo-crusted tuna with hollandaise sauce, salmon marinated with red cabbage

FIRST COURSES

Monkfish risotto with crispy capocollo

Cappellaccio filled with aubergine, served with yellow cherry tomatoes
and caciocavallo cheese

MAIN COURSE

Baked shi drum with potato millefeuille and turnip greens

DESSERT

Nougat semifreddo with chocolate crumble

Cartellate pastries, nougat and artisan panettone

Grapes for good luck

Zampone stuffed pig's trotter with lentils

Euro 160,00

Drinks included

PARK HOTEL

SAN MICHELE

NEW YEAR'S DAY EVE

01 january 2027

STARTERS

Goose breast marinated with mandarin

Courgette and taleggio flan

FIRST COURSES

Lasagnetta with white ragù and vegetables

Tortellone filled with giuncata fresh cheese and sun-dried tomato,
with artichokes and crispy guanciale

MAIN COURSE

Roast veal with a Swiss chard and Parmesan flan

DESSERT

Our pear, ricotta and chocolate Bocconotto pastry with honey sauce

Euro 85,00

Drinks included