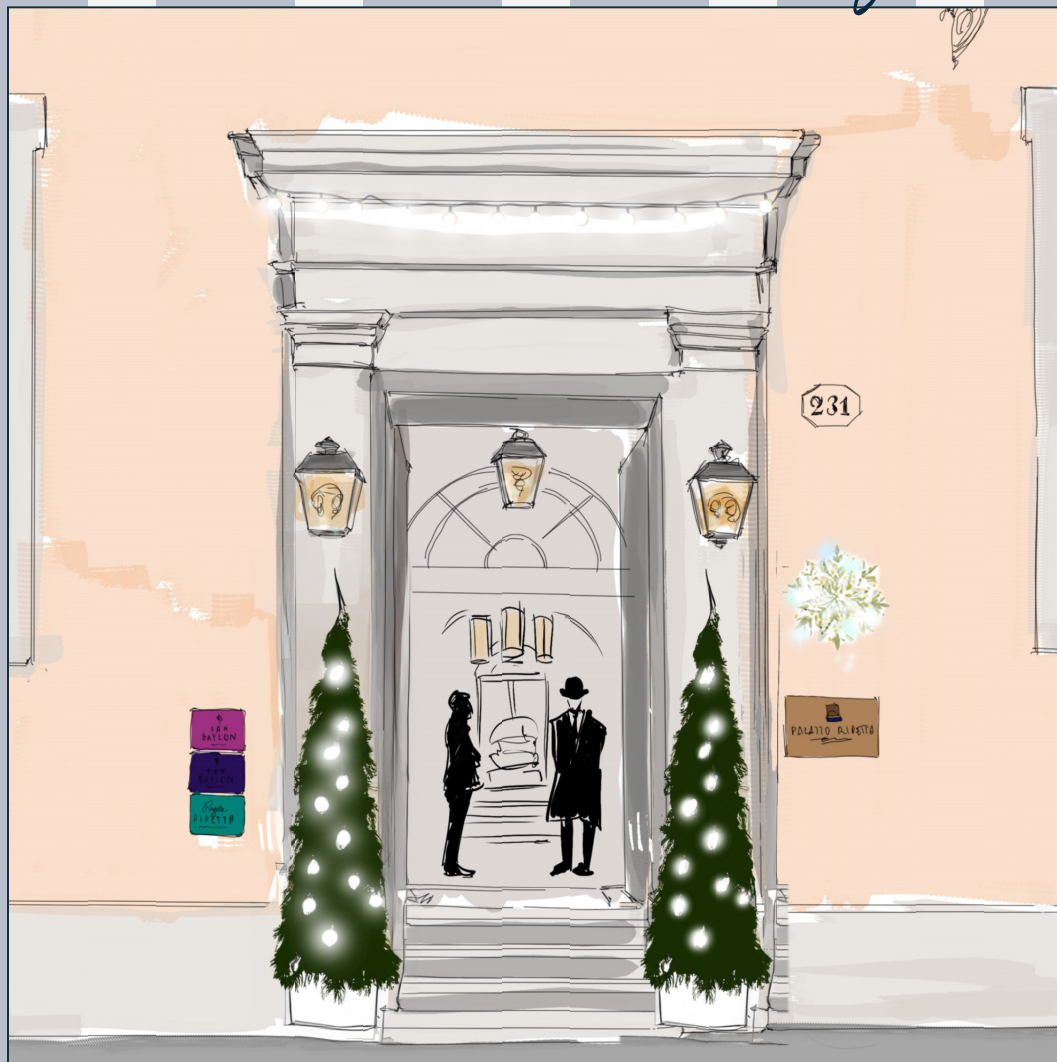


Festive Season Program



PALAZZO RIPETTA

Let the magic begin



With the festive season approaching, Palazzo Ripetta presents a series of special events and delights to celebrate Christmas and the New Year.

On **December 12th**, the Christmas decorations will be lit, and Palazzo Ripetta will be transformed by the warm glow of holiday lights. Experience the enchantment of the season in a setting of timeless history and elegance.



festive brunch



During the holiday season, Palazzo Ripetta is adorned with the magic and warmth of Christmas, offering a rich program of unmissable events, including its refined Brunch. Each gathering is designed to provide guests with moments of genuine conviviality and to celebrate Italian culinary traditions together, with seasonal dishes and flavors, in an atmosphere of elegance and hospitality.

Christmas brunch

December 25 | 12.30 PM - 15.00 PM
€ 120

New Year's Brunch

January 01 | 12.30 PM - 15.00 PM
€ 100

Epiphany Brunch

January 06 | 12.30 PM - 15.00 PM
€ 80



All prices are per person. Drinks not included.

Christmas Brunch



Traditional Roman Christmas fried selection
Charcuterie and cheese board
Octopus cocktail with house-made mayonnaise and puntarelle
Sweet-and-sour vegetable giardiniera
Zucchini and smelt fish in carpione
Russian-style eggs with smoked salmon
Capon salad with toasted hazelnuts and pomegranate
Artichoke and baby squid stew
Creamed salt cod with dried peppers
Hunter-style chicken galantine
Steamed stuffed cuttlefish
Veal with tuna sauce
Zucchini parmigiana with provola cheese and mint

Plin ravioli in capon broth
Crepe timbale with black pork ragout, pumpkin, and leeks
Neapolitan fusilli with broccoli rabe, fresh anchovies, and burrata stracciatella



Stuffed turkey with chestnuts and truffle
Roast beef with mustard sauce
Sea bass “saltimbocca”
Salt-crusted sea bream

Bûche de Noël with vanilla diplomat cream and berries
Soft nougat
Crunchy honey nougat
“My Sacher”: 70% Callebaut dark chocolate mousse, apricot compote, and Sacher biscuit
Fig-filled cassatelle
Mandarin bavaois with nougat crunch
Christmas cinnamon cookies
Mostaccioli cookies
Croquembouche
Christmas cupcakes
Struffoli
Panettone and pandoro with chocolate and vanilla sauces
Fresh fruit tartlets



New Year's Brunch

Roman-style fried selection

Charcuterie and cheese board

Green corner salad

Selection of breads and focaccias

Grilled and roasted vegetables

Christmas vegetable flan

Veal with tuna sauce, flower capers, and beef sauce

Neapolitan-style eggplant parmigiana

Fresh paccheri pasta with cherry tomatoes, basil, and burrata stracciatella

Vegetable lasagna with arugula pesto and primo sale cheese

Stuffed turkey with chestnuts and truffle

Braised beef cheek in Barolo wine, Robuchon-style mashed potatoes

Sea bass salad with grilled vegetables and yellow cherry tomato sauce

Donuts

Cream-filled "bombe" donuts

Pancakes

Fresh fruit tartlets

Pistachio Bûche de Noël

Mille-feuille with vanilla diplomat cream and caramel

Soft nougat

Crunchy nougat

Pandoro and panettone with assorted sauces

Tiramisù

Red Velvet cake

Cookies

Dark chocolate cookies



Epiphany Brunch

Roman-style fried selection
Charcuterie and cheese board
Green corner salad
Selection of breads and focaccias
Grilled and roasted vegetables
Christmas vegetable flan
Veal with tuna sauce
Neapolitan-style eggplant parmigiana

Pumpkin tortelli with poultry ragout and amaretti
Pasta timbale alla Norma
Radicchio-wrapped Milanese bites
Chicken bites in curry sauce with basmati rice

Homemade candies
Marshmallows
Homemade “charcoal” candies
Gingerbread house
Macaron wreath
Sponge cake with vanilla diplomat cream
Tiramisù maritozzo
Pandoro and panettone with assorted sauces
Fresh fruit tartlets
Cream puffs with mandarin ganache
Bûche de Noël with coffee cream
Red berry cheesecake
Apple strudel
Chocolate-covered struffoli



Truffle Menu



The Executive Chef Christian Spalvieri has curated an exceptional menu featuring three dishes with both black and white truffles. This unique selection of Italian delicacies, paired with premium truffles, offers a truly gastronomic experience.

Menu

Poached eggs, legumes salad, croutons and potato soft cream
Cappelletti with white ragout butter and truffle
Stuffed chicken with truffle, jerusalem artichokes and périgueux sauce

White and black truffle* according to season, added at the moment
(*Priced according to weekly market rate)

Available from December 20 to January 6



Baylon Party



Adorned with lights and elegant decorations, the San Baylon Restaurant creates the perfect atmosphere to welcome the New Year. Guests will be greeted by a welcome drink, which will be succeeded by the opportunity to serve themselves in the different and rich buffet corners inside the restaurant. The main courses, prepared by the Chef Christian Spalvieri, will be served at the table, followed by the desserts of the Pastry Chef Roberta La Piana. At midnight the terrace, with a breathtaking view over the rooftops of Rome, will be transformed into the perfect setting for a toast to the New Year.

New Year's Eve
December 31
€200



All prices are per person. Drinks not included.

Baylon Party

menu

Welcome drink

Canapé

TARTLET

With truffle and brie

CETARA ANCHOVIES

With butter on brioche bread

BEEF TARTARE

With caper flowers and herb mayonnaise

BON BON

Chickpeas, lemon and majoram



Gala Dinner

(last recommended entry by 9.00 PM)

Starters

VEAL

With tuna sauce and marinated vegetables

CUTTLEFISH CARPACCIO

With celery root and apple salad in mustard dressing

POTATO FOAM AND CAVIAR

With shallot Genovese sauce and hazelnuts

EGGPLANT

Prepared like a parmigiana

COLD CUTS AND CHEESE

With preserves and a selection of leavened products



first course

LOBSTER RISOTTO

With Franciacorta butter and saffron cream

Second course

WELLINGTON

Beef “Varvara Selection” with Jerusalem artichoke and Pinot Noir sauce

Dessert

Hazelnut and mandarin

Miniature pastries

Panettone and zabaione

Midnight toast

Cotechino sausage with lentils





PALAZZO RIPETTA

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