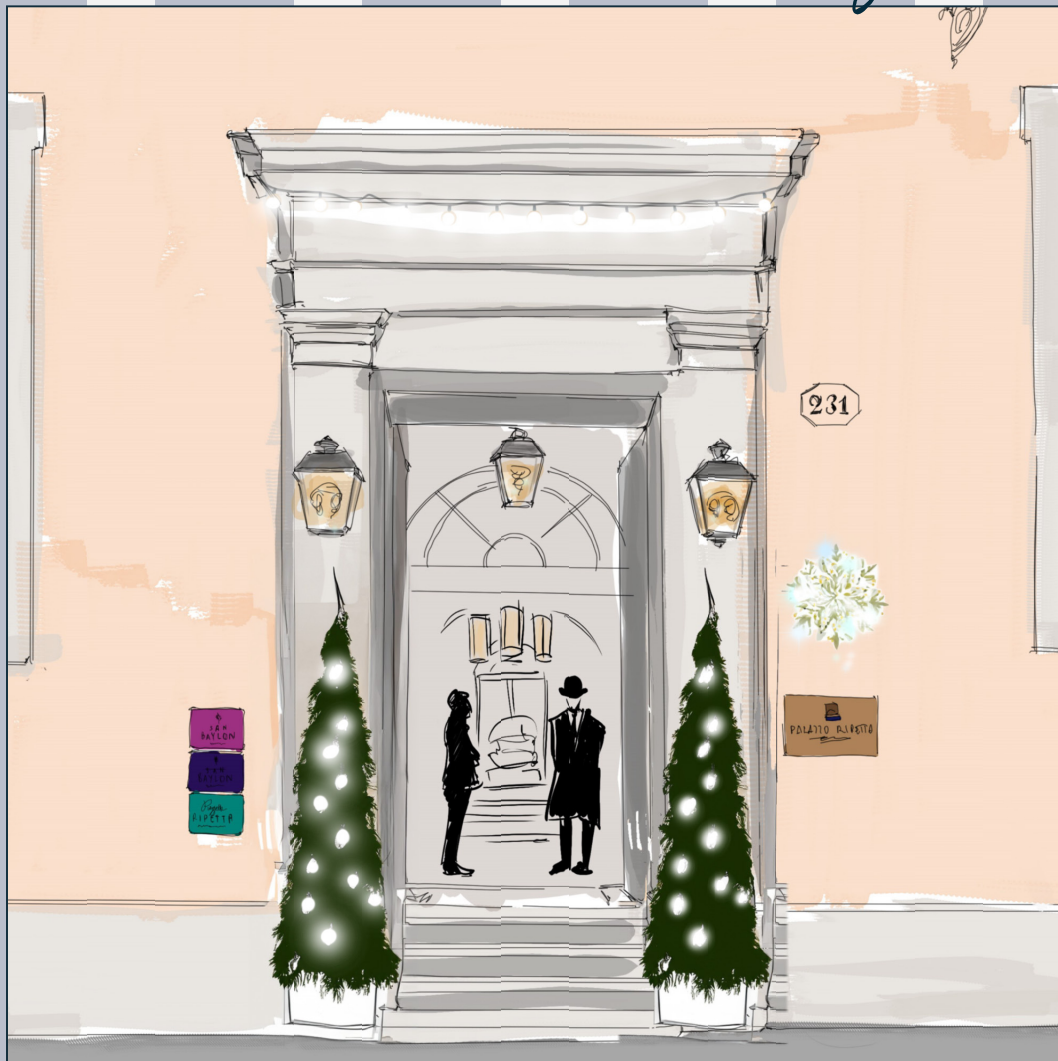


# *Festive Season Program*



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.

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## **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

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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

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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

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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

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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

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

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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.

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## 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.

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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)

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## *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

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*first course*

LOBSTER RISOTTO  
With Franciacorta butter and saffron cream

*Second course*

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

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*Dessert*

Hazelnut and mandarin

*Miniature pastries*

Panettone and zabaione

*Midnight toast*

Cotechino sausage with lentils

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## PALAZZO RIPETTA

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