

# Christmas Eve Menu 2011



**Brodetto di pesce 14**

*Fish stew in tomato broth and crostini*

**Insalata ai frutti di mare 18**

*Typical seaman seafood salad*

**Capesante gratinate 20**

*Baked scallops with bread crumbs, garlic and white wine*

**Linguine all`aragosta 34**

*Linguini with half pound lobster in spicy tomato sauce*

**Branzino al forno 29**

*Oven roasted sea bass filet in herbs crust and white wine sauce, served with spinach sauteed*

**Tronchetto al cioccolato 10**

*Christmas chocolate cake*

# Christmas Day Menu 2011



**Raviolini in brodo di tacchino 14**

*Raviolini turkey soup*

**Gamberoni al forno e salsa d`aragosta 24**

*Baked prawn with lobster sauce and polenta*

**Crespelle al formaggio e salsa al tartufo 19**

*Home made crepes filled with cheese in truffle sauce*

**Branzino al forno 29**

*Oven roasted whole sea bass with herbs and white wine sauce, served with spinach sauteed*

**Arrosto di vitello al Barolo 29**

*Roasted veal with Barolo wine sauce served with roasted rosemary potatoes*

**Panettone in salsa di cioccolato bianco 10**

*Typical Christmas cake with white chocolate sauce*