

## Christmas Eve Dinner

24th december 2018

Welcome Cocktail "La Terrazza dei Papi" served with small salty appetizers from the Chef

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Stuffed Squids with vegetarian cous cous on Chickpeas an Rosemary

Ravioli stuffed with Eggplant and Scamorza cheese in Swordfish and aromatic herbs sauce

Sea Bream in Pistachio with Roman Broccoli

Veronese Pandoro cake with Zabaglione cream and white Chocolate

Selection of typical Chrismas sweets

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Vermentino di Sardegna Argiolas Costamolino

80 euro p.p.

Mecenate Palace Hotel