



ALDROVANDI
VILLA BORGHESE
ROME

Before the dinner begins, our Michelin-starred Chef, Claudio Mengoni, will share with you “live” all the tips and secrets to cook the perfect Spaghetti with garlic, extra-virgin olive oil, chili pepper, Anchovy Colatura of Cetara and Amalfitan coast lemons.

At the end of the evening, we will offer you a gift box with all the ingredients and recipe to recreate this wonderful dish at home, as a real Chef!

Menu 1

Diced Fassona, artichoke, beetroot and egg sauce

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Home-made lemon scented potatoes gnocchi with burrata cheese, lobster and sea asparagus

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Pigeon with chestnuts, shallot and cocoa grue

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Chocolate and passion fruit

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Italian Christmas cake with a flute of sparkling wine

Euro 145,00 Wines and beverage included (10% VAT not included)

Menu 2

Marinated amberjack with caviar, sea asparagus, avocado and annurca apple

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Home-made pecorino cheese ravioli with artichokes and balsamic vinegar

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Almond crust snapper fillet with spinach and licorice mayonnaise

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Sabayon parfait with chocolate sauce

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Italian Christmas cake with a flute of sparkling wine

Euro 165,00 Wines and beverage included (10% VAT not included)

mytha
MYTHA HOTEL ANTHOLOGY

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ARGOS IN CAPPADOCIA
UCHISAR

CAPRI PALACE
ANACAPRI

D MARIS BAY
DATÇA PENINSULA

IL RICCIO
BEACH HOUSE
BODRUM

VILLA DUBROVNIK
DUBROVNIK

VILLA MAGNA
MADRID