



ALDROVANDI  
VILLA BORGHESE  
ROME

### Gala Dinner

Claudio Mengoni *Resident 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 110,00 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 130,00 Wines and beverage included (10% VAT not included)

*mytha*  
MYTHA HOTEL ANTHOLOGY