

Christmas Menu

(€ 140.00, drinks not included)

Aperitif

Christmas Mocktail
Served with:
Mini Foie Gras Terrine on Toasted Brioche with Mandarin Chutney
Mini Brioche Burger with Parma Ham and Crème Fraîche

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Starters

Traditional Italian Russian Salad

Slow-Cooked Veal with Traditional Tonnato Sauce and Crispy Capers

-Seafood selection:

Gillardeau oyster
Herb-Crusted Scallop
Octopus Sphere on Silky Potato Purée

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First Course

Homemade Meat-Filled Raviolo

and

Traditional Italian Broth

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Main Course

Traditional Christmas Capon Stuffed with Chestnuts

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Traditional Dessert

Warm Panettone and Pandoro with Mascarpone Cream

Children's Menu
(up to 10 years old)

€ 80.00 Drinks not included

Aperitif

Welcome Fruit Mocktail
Served with Brioche Canapés

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First Course

Gnocchi with fresh tomato and basil

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Main Course

Selection of Mini Rainbow Burgers

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Dessert

Warm Chocolate Cake with Vanilla Ice Cream

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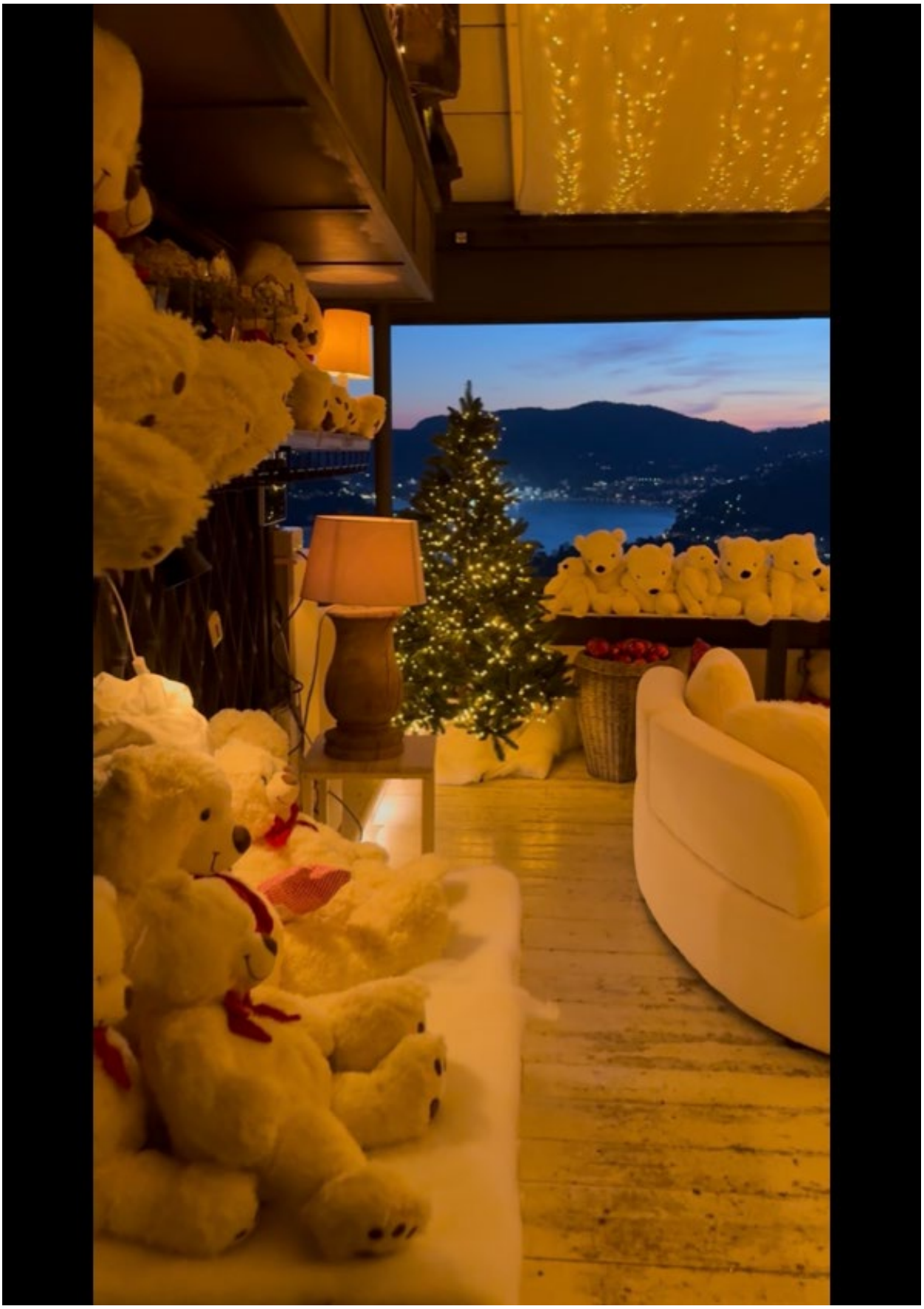
Christmas cotton candy





Dietary restrictions:

We will be able to provide courses modifications if notified by December 17th.
All the modifications requested on spot will be consider like extra.

Reservations:

To confirm your reservation, a deposit of €70.00 per person is required by bank transfer.

Please include the following payment reference:

"Christmas Lunch – First and Last Name – Number of Guests"

Once the bank transfer has been completed, kindly email a copy of the payment confirmation to:

beatrice@ristorantegattonero.it

Upon receipt, our team will contact you to confirm your reservation.

Bank transfer details:
IBAN: IT77B0538710906000049427110
PAYMENT DUE TO: HPQ S.R.L.

Cancellation policy:

The deposit is fully refundable for cancellations received by email at beatrice@ristorantegattonero.it no later than December 17th (inclusive).

Refunds will be issued via the original payment method.