



Prego

“IL NATALE” CHRISTMAS MENU

Available from 1st till 31st December

4-Course Menu

98 per person

Vitello Tonnato

Roasted Milk Fed Veal Loin, Capers Textures, Semi-dried Tomatoes,
Rucola Salad & “Tonnata” Sauce Espuma



Risotto Baccalà e Prosecco

Carnaroli Risotto Cooked with Prosecco Wine and
Cured Cod Fish Mousse “Baccalà”, Charred Onion Purée, Caviar



SECONDO

Salmone

Sous Vide Ocean Trout, Scallop and Tuscan Kale Pesto Mousse,
Spinach, Porcini, Prosecco Wine Sauce

or

Controfiletto

Wagyu Striploin, Mulled Wine Sauce “Vin Brulé”
Sautéed Potato with Pancetta Ham “Tirolese” Style



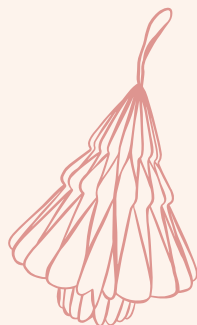
“Babà”

Blackerry Fig Confit, Vanilla Chantilly Cream, Chestnut Rum Gelato

or

“Xmas Cocoa Tree”

70% Chocolate Creameux, Cocoa Sable, Morello Cherry Sorbet



Please advise us of any special dietary requirements, including potential reaction to allergens.
Prices are subject to prevailing taxes and service charge.