



da
DECEMBRE 2025

WINVTERNO

Even from The Tropics, one may dream of Winter; of the familiar comforts of food that warms tummy and heart for evenings spent languidly in the amiable company of those we choose to hibernate from the cold with.

On one such night by the hearth, I hope you will choose to nestle with our hibernal menu, which welcomes the roots that thrive in the dwindling warmth of the soil, accents of spice from far flung climes, and the flora, fauna and funga that emerge from the lengthening nights to glisten in the winter dawn.

As a season of particular gladness approaches, may all your gatherings refract that same joy which brings friends and family together in times of revelry and celebration. And a very Merry Christmas to all observing the Feast, and a Happy New Year to all!

See you at dinner!

CHEF
Simon Phillips
ITALI GUSTI



the
CHEF'S TABLE

WINVTERNO

ANTIPASTI

I

Carota

carrot, butter, saffron, beurre blanc, mint oil, shisho, chives,
iranian royal oscietra

II

Agnellino

suckling lamb tenderloin carpaccio, sage, rosemary, mint,
harissa, anchovy emulsion, crisped capers, tuscan monocultivar
extra virgin olive oil, shaved parmigiano reggiano, limoncello
gelée, lemon zest

III

Pastinaca

roasted parsnip purée, morel mushrooms, truffle farce and jus

IV

Sottobosco

forest mushroom consommé, porcini crema, powdered cacao,
pickled shimeji

PRIMO

V

Pepe Rosa

fresh cannelloni, duck, pink pepper berries, toma

SECONDO

VI

Aromatici Invernale

dry-aged cannon of lamb, rosemary jus
or
kurobuta pork cheek, tarragon, anise crema

DOLCE

VII

Monte Bianco

almond dacquoise, chestnut gelato, roasted chestnut chantilly

Caffè o Tè

RM575+ per guest
The AG Chef's Table
welcomes groups of 8–16
for a private dinner hosted
by Chef Simon Phillips.

Free corkage for wines and spirits.
(SPQR member privilege applies www.altigusti.com/spqr)

Abridged and augmented versions of this menu
are also available during the festive season
for larger groups of ≥ 20 guests, seated in
the SPQR Dining Room.
Please contact our reservations team for arrangement
+6011-1020 0380