



Natale MMXXII

01–30 December



MENÙ

divertiti

Mini 'Coppa Carbonara' of crisped guanciale and carbonara schiuma
Cranberry and foie gras crostoli
Polpetta of Dungeness crab with limoncello aioli

aperitivo

'The Augustus Caesar'

antipasto

Chestnut and White Truffle Vellutata

primo

Pappardelle cinghiale alla Fiorentina

intermezzo

Cranberry Frosted Gin Shooter

secondi

Pan-roasted pancetta-wrapped turkey tender
crisped skin, cognac gravy

or

'Agnello Sant'Agnese'
shank of lamb braised in a rich roman herbed liquor

contorni

Chef Simon's Yorkshire Pudding
Rotolo of potato and prosciutto
Guanciale roasted Brussel sprouts
Sage and onion stuffing
Cranberry Negroni Sauce

dolce

Eggnog Crema Bruciata

RM438 per guest
Private Dining Experience
for groups of 6–14 guests
Corkage Free
10% service charge
Terms & Conditions Apply
www.altigusti.com