



*Christmas*  
at d'ALTI GUSTI

DINING

[www.altigusti.com/christmas2020](http://www.altigusti.com/christmas2020)

# *Un Canto Natalizio Toscano*

## *A Tuscan Christmas Carol*



*Come with us  
on a culinary journey  
to the heart of Tuscany  
during this festive season, as we  
curate an experience of Italian tastes and  
flavours, culture and traditions especially for you.*



*Private dining experiences at CASA d'ALTI GUSTI  
provide you with an intimate, comfortable, and  
safe environment, away from the hustle and  
bustle, in which to celebrate the very best  
of this season of joy with the company  
of family and friends and the amity  
formed over fine food.*

**Menù Natale Santa Croce**

**Conchigigliette Festose**

*Festive Giggling Conchigliette*

*A festive twist on one of our best-loved stuzzichini: our giggling, prosecco-steeped conchigliette filled with summer truffle pesto are joined by iced mulled-cider-infused red grape slices*



**Lunga Vita!**

*To a Long Life!*

*A traditional Tuscan soup and tonic for the winter months, this vellutata of roasted chestnuts with the addition of cognac and fennel is sure to warm the cockles of your heart and is rumoured to ward off seasonal colds and flus*



**Limocieli Pace sulla Terra**

*Good Heaven's Lemons, Peace on Earth*

*The heavens shower peace on earth in this season of goodwill. And our Limoncieli gnocchi, like clouds from heaven, touched by the tangy sweetness of one of our most popular sauces, have come to earth and brought forth flowers of jasmine, osmanthus, and marigold*



**Scottature nella Neve**

*Sunburn in the Snow*

*As much of the world tackles tough turkey, this Tuscan festive favourite slices as easily as a hot knife through butter. The crunch of the salmon skin gives way to the tender translucent pink of just-cooked salmon enrobed in a lush cream bedecked with the festive colours of sundried tomato and basil leaves.*

*-or-*

**Coccole Natalizio**

*Christmas Hug*

*May your Christmas hugs be as warm and tender as this porchetta-styled pork tenderloin stuffed with festive joy following a centuries-old Tuscan family recipe of herbed chestnuts spiked with a Negroni cranberry sauce.*



**Il Dono dei Magi**

*The Gifts of the Wise Men*

*And the wise men from the east brought with them to Bethlehem gifts of gold, frankincense and myrrh. We present you gold leaf frankincense gelato with myrrh crumble in a dessert fit for a king.*

**RM260 per guest**

for a private dining experience for groups of 4-12 guests, available for reservation 7-20 December 2020

except 14 and 18 December, when we will host the menu supper club-style for individuals, couples, and smaller groups. A 50% deposit is requested to confirm a reservation after selection of entrées. For all private dining experiences, guests are welcome to BYOB with no corkage charges.



DECEMBER 21-24, 2020

## Menù Natale Santa Maria del Fiore

### Babbo Natale

*Father Christmas*

*If you've ever wondered why Santa's outfit is so tight, here's your answer! Check his beard for shards of bruciata that give a salted caramel crunch to our savoury foie gras crème brûlée*



### Lunga Vita!

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### Il Porcellino

*The Florentine Piglet*

*The wish to return to Florence is symbolised in the statue of the wild boar in the Fontana del Porcellino. And this gnocchi dish brimming with the flavours of a traditional Florentine cinghiale ragù, will bring your memories of this beautiful city flooding back*



### San Miniato sul Ghiaccio

*St Minias On Ice*

*Overlooking the city of Florence the monks of the medieval abbey of San Miniato have produced a fine herbal liqueur since the days Leonardo da Vinci defended the church's belltower from attack by tying his mattress to it. We have made a refreshing cocktail from this liqueur and put it on ice as a perfect palate cleanser before progressing to the entrée of your choice*



### Scottature nella Neve

*Sunburn in the Snow*

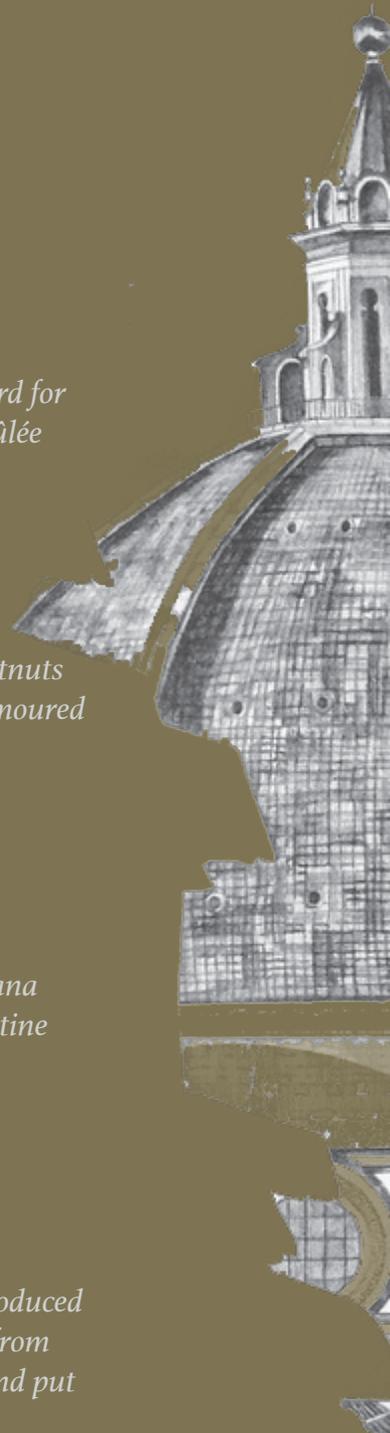
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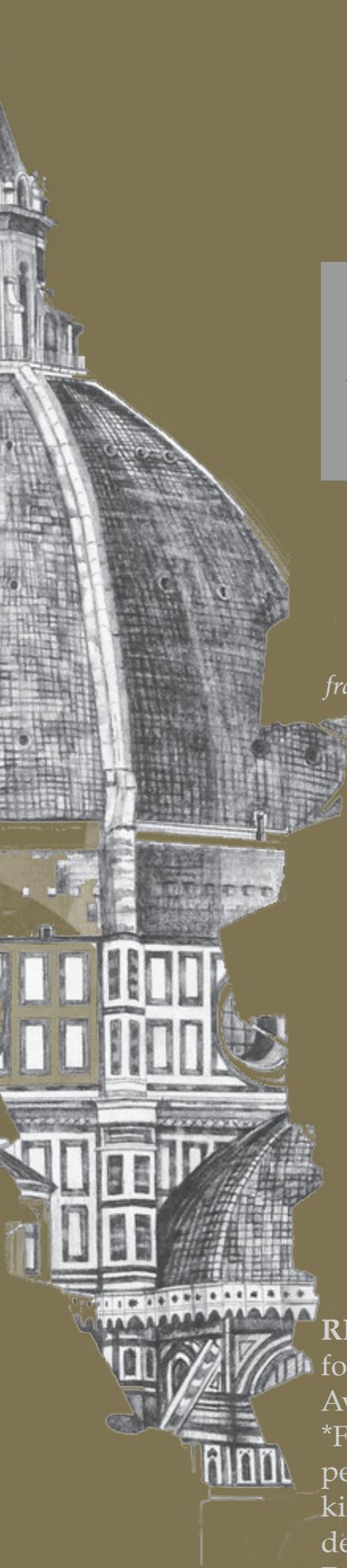
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**L'esperienza Bistecca\***

***The Bistecca Experience***

*For the ultimate recollection of your fondest Florentine memories you may upgrade your entrée to this bone-in dry-aged rib-eye cut for two, charred to Florentine perfection.*



**Il Dono dei Magi**

***The Gifts of the Wise Men***

*And the wise men from the east brought with them to Bethlehem gifts of gold, frankincense and myrrh. We present gold leaf frankincense gelato with myrrh crumble in a dessert fit for a king*



**Mulled Wine & Petit Fours**

**RM299 per guest**

for a private dining experience for groups of 4-12 guests.  
Available 21-24 December.

\*For the L'esperienza Bistecca upgrade, an additional charge of RM200 per couple sharing applies. Due to limited supply of this cut of beef, kindly reserve your Bistecca experience before 11 December. A 50% deposit is requested to confirm a reservation after selection of entrées. For all private dining experiences, guests are welcome to BYOB with no corkage charges.

**DECEMBER 25, 2020**

## **Christmas Day at The Chef's Table**

*A special invitation to join Chef Simon around the Casa d'ALTI GUSTI family table for his very own traditional English celebration of Christmas with succulent roast turkey, ginger-glazed roast ham, chestnut stuffing, roasted parsnips and potatoes, charred chorizo brussels, truffle honey-glazed carrots, and, of course, a flaming Christmas pudding with brandy cream to finish.*



**RM130 per guest**

for an informal, family-style traditional Christmas Dinner hosted personally by d'ALTI GUSTI Executive Chef, Chef Simon, for a very limited number of guests, beginning at 5:30pm on Christmas Day.

A 50% deposit is requested to confirm a reservation.

DECEMBER 28, 2020- JANUARY 6, 2021

## Menù Befana Santa Maria Novella

### La Porrea San Lorenze St Lawrence Day Leek Tart

*From the medieval recipe book of the friars of San Lorenzo in Florence comes this tart of honeyed leeks and spiced meats served to celebrate the feast of their patron saint*



### Da Vinci

#### Leonardo da Vinci's Soup

*From the recipe book of the Medici family comes the predecessor of the French onion soup. Gently simmered to sweetness over two days, this gently spiced onion soup was the favourite of Leonardo da Vinci during his stay in Florence under the patronage of the Medici family.*



### Il Porcellino

#### The Florentine Piglet

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### TiraMMXXIsu

#### Pull me into 2021!

*With wishes for a better year ahead for the whole world, let this mascarpone gelato interpretation of the classic tiramisu pull you hopefully, happily, and healthily into 2021*

## RM199 per guest

for a private dining experience for groups of 4-12 guests, available for reservation from 28 December 2020 through the Festa della Befana on 6 January 2021 except New Year's Eve. A 50% deposit is requested to confirm a reservation after selection of entrées. For all private dining experiences, guests are welcome to BYOB with no corkage charges.





*d'ALTI GUSTI wishes you and your loved ones  
the very best of the peace and joy  
of this special season of festivities,  
and choicest blessings for the New Year ahead.*



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