

**CHRISTMAS  
EVE**

24 DEC  
8,30 PM

**APERITIF**  
starting pleasures

**GAMBERO**  
cauliflower and curry

**SEPPIA**  
potatoes and lemon

**EGG**  
goat and 'scorzanera

**GNOCCHI**  
cauliflower scampi and  
licorice

**RADICCHIO RAVIOLI**  
mascarpone and porcini

**'MINISTRONE**  
blue fish cooked and raw

**OUR MONT BLANC  
PANETTONE  
PATISSERIE**

€ 100  
€ 135  
wines paired

**CHRISTMAS  
HOLIDAYS  
2017**



*LUIGI NASTRI*

To reserve  
[booking@eitroma.com](mailto:booking@eitroma.com)  
[www.eitroma.com](http://www.eitroma.com)

**NEW YEAR'S  
EVE**

31 DEC  
8,30 PM

**APERITIF**  
starting pleasures

**PORCINI**  
raw beef oysters  
and sour cream

**CUTTLEFISH RICE**  
celery and sea foods

**BROCCOLETTI**  
sausage and sea scallop

**MACKEREL**  
raviolo cacio e pepe  
and foie gras

**RISOTTO**  
yogurt tangerine  
and smoked eel

**TOPINAMBUR**  
lamb 'puntarelle  
and anchovies

**APPLE**  
barley orange and ricotta

**SPICES**  
caramel and chocolate

**PANETTONE  
PATISSERIE**

€ 150  
€ 200  
champagne&wines  
paired