



# *Festive days at Passalacqua*

November 28<sup>th</sup>

Thanksgiving Dinner

December 24<sup>th</sup>

Christmas Eve Dinner

December 25<sup>th</sup>

Christmas Lunch

December 31<sup>st</sup>

New Year's Eve Dinner

For information and reservations:  
[restaurant@passalacqua.it](mailto:restaurant@passalacqua.it) / +39 031 44311



# Thanksgiving Dinner

## Starters

Vol-au-vent three ways:  
mushroom and truffle, goat cheese and beet,  
caramelized red onion and *taleggio*

New potatoes with butter, *pancetta* and crispy mash

## First Course

Pumpkin soup with sour cream

## To share

Turkey with chestnut and sausage stuffing

*served with*

Sweet and sour pumpkin  
with sage

Salad with oranges, fennel,  
onion and oregano

Baked sweet potatoes  
with butter and herbs

Mashed potatoes with herbs  
and alpine cheese

Brussels sprouts with a  
*Storico Ribelle* cheese sauce  
and black truffle


Red currant and orange jam

Cornbread and butter, grilled corn

## Dessert

Pecan pie and pumpkin pie

300 euros per person excluding beverage







# *Christmas Eve Dinner*

## *Starter*

Traditional Christmas appetizer with lobster medallions

## *First Course*

*Tagliolino* with smoked butter, lemon and caviar

## *Main Course*

Dover sole *meuniere*

## *Grand Dessert Cart*

*Pandoro* cake with *mascarpone* sauce

*Panettone* cake with warm Marsala custard

Neapolitan honey fritters

Cream puffs

*Bûche de Noël* Christmas cake

Neapolitan chocolate-covered gingerbread cookies

Christmas tree cake with chocolate and red fruits

Citrus rum cake

Apulian fritters dunked in non-fermented grape must

350 euros per person  
excluding beverage



# *Christmas Lunch*

## *Starter*

Foie grass escalopes

## *First Course*

Tortellini in capon broth

## *Main Course*

Beef Wellington

## *Cheese Cart*

## *Grand Dessert Cart*

*Pandoro* cake with *mascarpone* sauce  
*Panettone* cake with warm Marsala custard  
Neapolitan honey fritters  
Cream puffs  
Bûche de Noël Christmas cake  
Neapolitan chocolate-covered gingerbread cookies  
Christmas tree cake with chocolate and red fruits  
Citrus rum cake  
Apulian fritters dunked in non-fermented grape must

350 euros per person excluding beverage





# *New Year's Eve Dinner*

## *Starters*

L'orata dorata

Sea bream carpaccio with yuzu, pear and gold leaf

La patata sfogliata

Hasselback potato in puff pastry with egg yolk, sour cream and caviar

## *First Course*

Tajarin pasta with butter, pepper and white truffles

## *Main Course*

Lobster with Marsala sauce

Roast pigeon Passalacqua style

## *Dessert*

Rum cake with citrus and Armagnac

Homemade *panettone* with warm Marsala custard

## *At Midnight*

Pork sausage with lentils

500 euros per person excluding beverage