

CHRISTMAS

EVE

24 DEC
8,30PM

APERITIF
starting pleasures

SCAMPO
cauliflower and licorice

MACKEREL
lettuce almonds
and sea urchins

EGG
chard cacio e pepe

RISOTTO
yogurt tangerine and
smoked eel

RADICCHIO RAVIOLI
mascarpone and porcini

SQUID
soy potatoes and
Brussels sprouts

OUR MONT BLANC
PANETTONE
PATISSERIE

€ 100

€ 135
champagne&wines
paired

CHRISTMAS

25 DEC
12,30AM

APERITIF
starting pleasures

TUNA SAUCE VEAL
after a journey in Japan

RED MULLET
provola and escarole

RABBIT
celeriac honey and curry

POTATOES GNOCCHI
beans oysters and sour cream

MINISTRONE
with blue fish

LAMB
carrot and 'puntarelle

CARAMEL
meringue and chocolate soup
with spices

PANETTONE
PATISSERIE

€ 90

€ 125
champagne&wines
paired

NEW YEAR'S

EVE

31 DEC
8,30PM

APERITIF
starting pleasures

BLUE FISH SOUP
cooked and raw

ATLANTIC BONITO
white turnip and foie gras

RISOTTO
oysters lemon and onions

COTECHINO RAVIOLI
lentils and yogurt

FRENCH TONGUE

SPAGHETTI
black garlic see anemones
and almonds

GOAT BLUE CHEESE
and pears

CHOCOLATE
cooked must and cinnamon

PANETTONE
PATISSERIE

€ 150

€ 200
champagne&wines
paired

NEW YEARS ' S DAY

1 JAN
12, 30 AM

APERITIF
starting pleasures

SHRIMP
and chickpeas

CUTTLEFISH
rice seafood and bitter herbs

RAVIOLI ' GENOVESE
oxtail and roots soup

BEEF
smoked turnip and carrots

PUMPKIN RAVIOLI
and chestnuts

PANETTONE
PATISSERIE

€ 70

€ 100
champagne&wines
paired

on the 25th dec
and 1st jan,
in addition to the menu,
guests can choose from
our a la carte menu,
published also in our website

all prices in €uros
and vat included

homemade bread and water
included

to reserve
booking@stazionediposta.eu
www.stazionediposta.eu

CHRISTMAS HOLIDAYS

2017



LUIGI NASTRI