

ARNOLFO

GAETANO TROVATO CHEF



CHRISTMAS 2025



CHRISTMAS MENU

DECEMBER 25, 2025

WELCOME FROM THE BRIGADE

LANGUSTINE, FENNEL,
SAFFRON, POMEGRANATE

SNAPPER, "LIVORNESE" SOUCE,
SPRING ONION, VERMOUTH

RAVIOLO FRESH PASTA,
CHIANINA BEEF CHEEK,
JERUSALEM ARTICHOKE, CHICORY

CAPON, ARTICHOKE,
TURNIPS, BLACK TRUFFLE

VEAL, LEEK, ORANGE, NUBIA GARLIC

Pastry Chef Matilde Morandi

CLEMENTINE, PUMPKIN, WALNUT

MILK, CHESTNUTS, COFFEE

PETITS FOURS

euro 250

BOTANICAL FUTURES CHRISTMAS

DECEMBER 25, 2025

WELCOME FROM THE BRIGADE

LEGUME, BLACK CABBAGE,
POMEGRANATE

UNDERGROWTH

ARTICHOKE, JERUSALEM ARTICHOKE,
BLACK TRUFFLE

TORTELLLO FRESH PASTA, CARROT,
BROCCOLI, OLIVE, CAPER

PUMPKIN, TURNIP, POTATO, HAZELNUT

Pastry Chef Matilde Morandi

ORANGE, FENNEL, SAFFRON

CHOCOLATE, EXTRA VIRGIN OLIVE OIL,
BLACK GARLIC

PETITS FOURS

euro 250

SELECTION A LA CARTE

From tasting menus
can freely choose

2 choices for every person:
euro **160**

3 choices for every person:
euro **190**

Dessert:
euro **30**

PAIRING EXPERIENCES

by Calogero Milazzo

Classico wine paring: euro **140**

Fine Wines paring: euro **250**

Alcohol-Free paring: euro **110**

(water and coffee included)