

BCC@NI

RISTORANTE



BOCCONI

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Christmas Day Pranzo



To start:

Scallops with citrus fruits - oysters - salmon and tuna carpaccio - seafood salad

Selection of antipasti and salads:

Zucchini parmigiana, ricotta, mint - seafood couscous - Roman-style puntarelle -selection of salads - seasonal vegetables -savoury tarts - focaccia - beef carpaccio - cold cuts by Dierendonck - cheeses by Frédéric Van Tricht

Pasta and risotto:

Risotto live cooking, tortellini en brodo, traditional lasagna

Main courses:

Fish, catch of the day - a selection of meats by Dierendonck including roasts, lamb, pork, traditional festive meats. Served with seasonal vegetables and potatoes

Desserts:

Christmas corner with cakes, panettone, selection of desserts by Ducobu, chocolate by Laurent Gerbaud



Wednesday 25th

December Lunch – 135 EUR / adult – 65 EUR / child – Bocconi
Includes a glass of Trento DOC Brut or a detox fresh fruit juice

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