

Christmas Eve

Aperitif

'Le Frappe'
Anchovies and black truffle
Codfish and peppers
Boiled amberjack
Mackerel 'in carpione'

Cuttlefish tagliatelle

puntarelle, dried figs, pomegranate

Scampi carpaccio

marinated foie gras, red onion

Amberjack

sea urchins, chestnuts, escarole

Bottoni stuffed with artichokes

clams soup, grilled mazzancolle

Superspghettone

Sea-Carbonara

Roasted turbot

potatoes, caviar, mussels sauce

Panpepato Per Me

Panettone

Petit four

160.

drinks are not included

Christmas lunch at Per Me's

Aperitivo

Fried vegetables
'Frappe' with boiled meat in green sauce
Tortellini in broth

Duck speck

apple purée, puntarelle, horseradish

Onion tart

liver patè, mushrooms, onion caramel

Tagliolini 'paglia e fieno'

Renaissance ragout

Cannelloni

chestnuts, black truffle
smoked pecorino fondue

Lamb variation

Panpepato Per Me

Panettone

Coccole finali

160.

drinks are not included

New Year's Eve

Aperitivo

'Picchiapò' boiled meat
Codfish alla romana
Broccoli guacamole
Mackerel in carpione
Butter, anchovies, truffle

Scampi carpaccio

foie gras, red onion jelly

Back gold

cuttlefish, bottarga

Steamed red mullet

leaves, roots

Fish cotechino

lentils, sea snails 2020

Bottoni

artichokes, grilled scampi, bergamot

Spaghetto

sea urchins, chestnuts, escarole

The grill: **Scorpionfish** or **Pigeon**

Sunrise 2020

Petit four

300.

drinks are not included