



Festive SEASON

• 2024 •

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Diana's Place

AN ITALIAN GOURMET WINE & FOOD STORY



Christmas Eve Dinner 24th December

Opening hour 7:30 P.M.

Chef's welcome with Ponzese style marinated anchovies on toasted bread and soft butter accompanied by a flute of Franciacorta

Black cabbage extract and chips with grilled scampi, buffalo mozzarella and bottarga

Creamed Gragnano Linguine pasta with sea-urchin pulp and octopus carpaccio

Stuffed Squid with parsley potatoes and Taggiasca olives in Piennolo tomato soup

Chef's Lemon Delizia

Water, Coffee, Nougats, Panettone and Pandoro

€ 90 per person VAT included (excluding wines)

VEGETARIAN MENU

Chef's Welcome with flûte of Franciacorta

Aubergines caponata with sweet and sour capers

Roman broccoli flan and Pecorino cheese fondue

Mixed pasta with potatoes and fine black truffle

Chickpea burger with rosemary oil and bread chips

Chef's Lemon Delizia

Water, Coffee, Nougats, Panettone and Pandoro

€ 80 per person VAT included (excluding wines)

KIDS MENU

Chef's welcome with mixed fries

Parma ham and buffalo mozzarella

Pennette pasta with Bolognese sauce

Beef fillet with french fries

Chocolate mousse

Nougats and Pandoro

Water and 1 soft drink (choice between Coke or Fanta)

€ 45 per person VAT included





Christmas Day Lunch & Dinner 25th December

Lunch opening hour 1:00 P.M. – dinner opening hour 7:30 P.M.

Chef's welcome, rochè of goat cheese, hazelnuts and honey and flûte of Franciacorta

Cold meats, cheeses, marmalade and walnuts eggplant parmigiana and Italian-style mixed fried foods

Porcini stuffed ravioli with lamb ragout and fine black truffle

Roast turkey stuffed with ricotta and spinach with baby vegetables

Classic Christmas cassata with ricotta cream, Pan di Spagna and candied fruit

Water, Coffee, Nougats, Panettone and Pandoro

€ 85 per person VAT included (excluding wines)

VEGETARIAN MENU

Chef's Welcome with flûte of Franciacorta

Aubergines caponata with sweet and sour capers

Roman broccoli flan and Pecorino cheese fondue

Mixed pasta with potatoes and fine black truffle

Chickpea burger with rosemary oil and bread chips

Chef's Lemon Delizia

Water, Coffee, Nougats, Panettone and Pandoro

€ 80 per person VAT included (excluding wines)

KIDS MENU

Chef's welcome with mixed fries

Parma ham and buffalo mozzarella

Pennette pasta with Bolognese sauce

Beef fillet with french fries

Chocolate mousse

Nougats and Pandoro

Water and 1 soft drink (choice between Coke or Fanta)

€ 45 per person VAT included





New Year's Eve 31st December

Opening hour 08:30 P.M. with live music

Chef's Welcome with oyster and Champagne flûte

Red prawns tartare, marinated courgette medallion and buffalo mozzarella drops

Octopus suppressed, crumble of Taggiasca olives, creamed potatoes and flowering caper buds

Stuffed-Squid ink ravioli with red mullet in a squid pin and saffron sauce

King lobster in shellfish soup, seafood and crispy bread wafer

Bubbles and black cherry granita

Dark chocolate rum-Bon Bon and custard sauce

Water, Coffee, Nougats, Panettone and Pandoro

Midnight-Cotechino and lentils

€ 185 per person VAT included (excluding wines)

VEGETARIAN MENU

Chef's welcome and Champagne flûte

Courgette and Provola cheese millefeuille

Poached egg with crouton and parmesan fondant

Castelluccio lentils cream soup with fine black truffle

Stuffed Cannelloni pasta with ricotta, spinach and golden almond fillets

Vegetable strudel with olives, cherry tomatoes and oregano

Bubbles and black cherry granita

Dark chocolate rum-Bon Bon and custard sauce

Water, Coffee, Nougats, Panettone and Pandoro

Midnight-Lentils

€ 185 per person VAT included (excluding wines)

KIDS MENU

Chef's welcome with mixed fries

Parma ham and buffalo mozzarella

Pennette pasta with Bolognese sauce

Beef fillet with french fries

Chocolate mousse

Nougats and Pandoro

Water and 1 soft drink (choice between Coke or Fanta)

€ 45 per person VAT included

