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capitolo
RIVIERA



Festive Season 2024

Christmas lunch

25 December 2024

Menù

Egg, in the egg, within the egg

Cappon magro

*with fish and shellfish from our sea, light green sauce,
beetroot reduction, pickled vegetables with cuttlefish*

Scampi risotto

*classic Carnaroli Riserva San Massimo rice,
raw scampi from the north sea,
saffron from San Gimignano, pink grapefruit*

«Le oche» Fattoria San Lorenzo, Verdicchio 2022

Guinea fowl tortello

*free – range guinea fowl,
horseradish in pickling brine,
quince jelly*

«Papiesse» Villa Papiano, Sangiovese 2023

Veal tenderloin

*Cabannina breed veal,
celery root and black cardamom cream,
Rossese di Dolceacqua sauce*

Andrea Pilar, Syrah 2021

Sorbet

*from organic Amalfi coast lemons,
tagete from our garden*

Semifreddo

*with torrone, chestnut honey from Val Fontanabuona,
candied citron, cold zabajone with Marsala wine*

Pandolce

traditional Genoese's recipe with its sauces

Selections of dried fruits

Mineral water, coffee

€ 120 per person

10% VAT and drinks included

Children up to 12 years old, dedicated menù € 60



New year's eve dinner

With live music

Aperitif

Flûte Champagne
Jean Dumangin - Brut Premier cru

Fin de Claire oysters
salmoriglio and salmon roe

Caviar
*Calvisius Prestige from Italian sturgeon on buckwheat blinis,
lime scented sour cream*

Wild salmon tartlet
smoked with mirtle



New year's eve dinner

With live music

Menù

Red prawns

*with violet artichoke from Albenga, mint scented cream,
wild nepeta, shellfish reduction*

Scallop risotto

*classic Carnaroli Riserva San Massimo rice,
scallop tartare with citrus, borage cream, black garlic*

«Lucido» Marco de Bartoli, Catarratto 2023

Cockerel Agnolotti

*free range Piemontese cockerel,
roasted Pachino cherry, marjoram sauce*

»Albarara» Tenuta Santa Lucia, Albana 2022

Pink lobster

*roasted in alpine salted butter broccoli rabe,
fine black truffle, Bèarnaise sauce with tarragon from our garden*

Cos, Frappato 2023

Sorbet

passion fruit

Semifreddo

*with spiced Sailor Jerry rum, 70% dark chocolate,
candied Sant'Ilario mandarins*

Pandolce

traditional Genoese's recipe with its sauces

Selection of dried fruits

Mineral water, coffee

New years celebration toast

Champagne Jean Dumangin
Brut millesimè 2013 1er cru

Cotechino and lentils

€ 220 per person

10% VAT and drinks included

Children up to 12 years old, dedicated menù € 140





FOR INFORMATION AND RESERVATIONS

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SMALL
LUXURY
HOTELS
OF THE WORLD