

S O F I T E L

ROME VILLA BORGHESE



# New Year 2025

[sofitelrome.com](http://sofitelrome.com)



# New Year's *Eve Grand* Menu

Champagne flûte  
Oyster "puttanesca style"  
Crispy langoustine with black truffle  
1-2-9-10-14

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Scallops carpaccio with seaweed mayonnaise  
finger lime and crunchy ginger  
1-3-6-10-14

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Seafood risotto with oyster foam and white truffle  
2-4-7-9-14

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Crispy lobster tempura on parsnip cream and "puntarelle"  
with sweet and sour glaze  
1-2-7-9-10-12

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Grapefruit and Champagne granité  
12

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Veal tenderloin fillet from the Apennines IGP  
stuffed with prawns and Asetra caviar  
Bisque reduction and Jerusalem artichoke cream  
2-4-7-9

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Tasting of Italian and French cheeses accompanied by  
fruit mustard  
1-3-7-10

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Bavarois with Valrhona dulcey, hazelnut praline and  
mango sorbet  
1-3-6-7-8

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Artisanal zampone and beluga lentils  
9

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Coffee and petit fours  
1-3-6-7-8

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**Panoramic side 550 € excluding drinks**  
**Lounge side 500 € excluding drinks**

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# Kids New Year's *Eve Grand* Menu

Mocktail "Settimo Red"

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Potato cake with buffalo mozzarella cream and basil pesto

7-8-9

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Creamy tomato risotto

7-9

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Baked sea bass with sweet potato chips

4

Or

Soft veal bites with sweet potato chips

7-9

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Warm chocolate cake with vanilla ice cream

1-3-7

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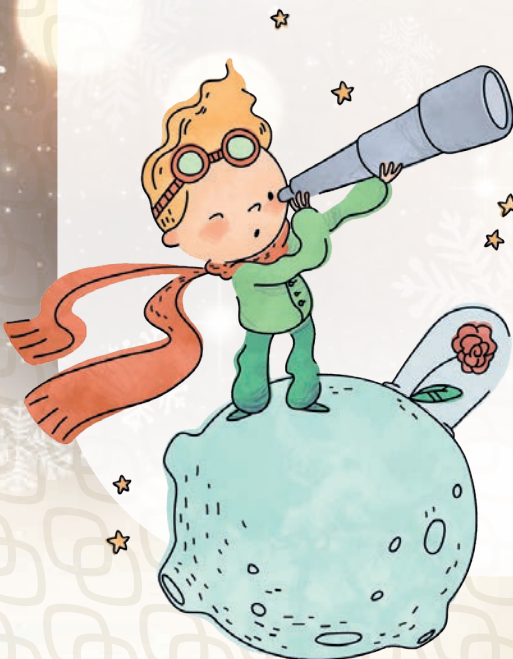
New Year's Eve delights

1-3-6-7-8

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**150 € excluding drinks**  
(For children up to 10 years old)

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# New Year's *Eve Vegetarian* Grand Menu

Champagne Flûte  
Crunchy cheese mousse and finger lime  
Potato rösti with pumpkin cream and quail eggs  
1-3-7-9-10

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Millefoglie of seasonal tubers with fresh cream and black truffle  
7

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Creamed risotto "Riserva San Massimo" with white truffle  
7-9

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Eggplants parmigiana, "straciatella" cream and  
black truffle  
1-7-9

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Tasting of Italian and French cheeses accompanied  
by fruit mustard  
1-3-7-10

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Bavarian cream with Valrhona dulcely, hazelnut praline and  
mango sorbet  
1-3-6-7-8

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Artisanal vegetarian zampone and beluga lentils  
3-7-9

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Coffee and petit fours  
1-3-6-7-8

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**Panoramic side 550 € excluding drinks**  
**Lounge side 500 € excluding drinks**

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# Allergen List

The dishes served may contain one or more allergens as ingredients or traces resulting from the production process.  
We kindly request guests with allergies to one or more allergens to inform the service staff.

\*\* Fresh product, subjected to a rapid negative blast chilling technique.

All prices are listed in Euros



1

Cereals containing gluten



2

Crustaceans and crustacean-based products



3

Eggs and egg-based products



4

Fish and fish-based products



5

Peanuts and peanut-based products



6

Soybeans and soybean-based products



7

Milk and milk-based products



8

Nuts



9

Celery and celery-based products



10

Mustard and mustard-based products



11

Sesame seeds and sesame-based products



12

Sulfur dioxide and sulfites



13

Lupins and lupin-based products



14

Mollusks and mollusk-based products



Vegan



Vegetarian

*"Settimo Roman Cuisine & Terrace is partnering with organizations that fight for the protection of endangered species, and has therefore decided not to offer them on its menu."*

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## *Reservation*

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Tel. +39 06 478021  
E-mail: [h1312-re@sofitel.com](mailto:h1312-re@sofitel.com)

## *Location*

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Settimo Roman Cuisine & Terrace at  
Sofitel Rome Villa Borghese  
Via Lombardia 47, 00187 Rome - Italy

## *Sales Conditions*

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Payment at the time of booking  
Taxes included