



New Year's 2026

SETTIMO

ROMAN CUISINE & TERRACE

S O F I T E L



New Year's

2026

Flûte of Champagne
Oysters with cauliflower purée and champagne foam
Crispy red prawn with mandarin gel
1-2-3-7-9-10-12-14

Scampi "alla pizzaiola" with octopus mayonnaise,
Taggiasca olives and Asetra caviar
2-3-4-9-10

Egg tagliolini with sea urchin, clams, and spring onion
1-2-3-4-9-12-14

Roasted lobster, duck foie gras, artichokes
white truffle shavings
2-9-10-12

Raspberry-yuzu granita
3-6-7

Truffled beef fillet Wellington with
black truffle sauce
1-3-7-9-12

Guanaja 70% chocolate sphere with gianduja
praline and tonka bean mousse
1-3-6-7-8

Artisanal zampone served with lentil stew
9

Caffè e Petit Fours
1-3-6-7-8

Panoramic side **550 €** beverage not included
Lounge side **500 €** beverage not included
310 € wine pairing





New Year's

2026

Kid's



Mocktail "Impertinente"

Golden puff pastry tartlets with ripe tomato and crispy cheese zeppoline

1-3-7

Mini rice arancini filled with ham and peas on cheesy cream

1-7-9

Baked pasta cylinder filled with beef ragù, basil sauce and
creamy mozzarella cheese

1-3-7-9-12

Mini salmon sliders, zesty citrus mayonnaise, crispy sweet potato chips

1-3-7-10

Or

Veal morsels stew and crispy sweet potato chips

1-7-9

Warm chocolate fondant, ice cream

1-3-7

New Year's Gourmet Delicacies

1-3-6-7-8

150 € beverage not included

(Kids up to 10 years old)





New Year's

2026



Vegetarian

Flûte di Champagne

Avocado and mango tartare with pink pepper, lime

Crispy potato rösti, pumpkin cream and quail eggs

1-3-7-9-10

Millefeuille of root vegetables with black truffle

7-9

Creamy "Riserva San Massimo" risotto with white truffle

7-9

Cannelloni stuffed with buffalo ricotta, chestnuts, white truffle
smoked potato mousse

1-3-7-9

Raspberry and yuzu granita

3-6-7

Crispy layered eggplant parmigiana with stracciatella cream and black truffle

1-7-9

Guanaja 70% chocolate sphere with gianduia praline and
tonka bean mousse

1-3-7-9-10

Artisanal vegetarian zampone, Beluga lentils

1-3-6-7-8

Coffee and petit fours

1-3-6-7-8

Panoramic side **550 €** beverage not included

Lounge side **500 €** beverage not included

310 € wine pairing



Allergen List

Our food may contain one or more allergens as ingredients or traces deriving from the production process.
We kindly request allergic guests to one or more allergens to advise the personnel in service.

*** 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."





Reservation

Phone +39 06 478021
E-mail: h1312-re@sofitel.com

Location

Settimo Roman Cuisine & Terrace c/o
Sofitel Rome Villa Borghese
Via Lombardia 47, 00187 Roma - Italia

Sales Conditions

Payment at the time of booking
Taxes included

