

Christmas
2025

SETTIMO

ROMAN CUISINE & TERRACE

S O F I T E L





Christmas

2025



Flûte of Franciacorta
Montenisa Antinori 12% - Lombardia

Chef's Selection of Canapés

Savory panettone with foie gras and Sarawak pepper
Red prawn tartare with stracciatella cheese cream and caper powder

1-2-3-7-10

Lobster three way with "puntarella" chicory and citrus.

1-2-9-10



Black ink pasta buttons filled with smoked buffalo ricotta and scampi,
lemon sauce

1-2-3-7-9-12-14

Deep-sea grouper scented with vanilla, caper-infused
zabaglione foam and pumpkin-ginger croquettes

1-3-4-7-9-12

Or

Lamb chop with potato and black truffle crust, root vegetable
millefeuille and Périgueux sauce

1-3-7-9-12

Pistachio and ricotta cheese Bûche de Noël

With white truffle ice cream

1-3-6-7-8

Artisanal Panettone and Pandoro
coffee and Christmas petit fours

1-3-6-7-8-13

190 € bevande escluse

95 € wine pairing





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Kid's



Mocktail "Impertinente"

Mini panzerotti stuffed with ricotta and prosciutto, accompanied by basil-infused sauce and mozzarella

1-3-7-8

Golden-baked potato stars filled with ham and mozzarella

1-3-7

Creamy three-cheese baked lasagna

1-3-7-9

Golden sole nuggets served with sweet potato crisps

1-3-4

Or

Sliced veal steak accompanied by crispy sweet potato chips

7

Warm hazelnut brownies accompanied by fresh strawberry ice cream

1-3-7-8

Artisanal Panettone and Pandoro

1-3-6-7-8-13

80 € beverage not included

(Kids up to 10 Years old)





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Vegetarian



Flûte di Champagne
Crispy roll filled with smoked ricotta cheese and pistachio
Caramelized Jerusalem artichoke cube and truffle
1-3-7-8-9

Porcini mushrooms with crispy polenta, Pecorino di Fossa velouté, and
black truffle shavings
7-9



Black cabbage cannelloni with ricotta cheese and lemon zest,
Parmesan foam and hazelnut cream
1-7-8-9

Jewish-style artichoke with smoked potato foam and white truffle crumble
1-7-9

Pistachio and ricotta Bûche de Noël
White truffle ice cream
1-3-6-7-8

Artisanal Panettone & Pandoro
Coffee and Christmas petit fours
1-3-6-7-8-13

190 € bevande escluse
95 € 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

