

# Camponeschi



## Menu

Welcome appetizer (amuse bouche)

Raw fish plateau

*Langoustine*

*Red prawns from Mazara*

*Sea bass, salmon and tuna carpaccio*

*Red tuna tartare*

*Oyster from Brittany*

Leek and potato Vichyssoise with prawns and asparagus

Chef's ravioli with lobster bisque flavored with Amalfi lemon

Crispy sea bass escalope with artichokes in anchovy sauce

Traditional small pastry

Chocolate flan with orange candied fruit and vanilla sauce

*According with roman tradition, the classic cotechino with lentils will be served after  
midnight*

**Price per person €220 beverage excluded**

*The Ristorante Camponeschi staff wishes all our customers a  
peaceful New Year's Eve 2025*

# Camponeschi



## *Only for guests who don't eat fish*

Welcome appetizer (amuse bouche)

Escalope of Foie Gras flavoured with Arzentee

vichyssoise of Leek and potato with asparagus

Risotto with chestnuts and seasonal black truffle

Beef tournedos in Périgourdine sauce

Small traditional Mignon pastry

Chocolate cake with orange candied fruit and vanilla sauce

*According with roman tradition, the classic cotechino with lentils will be served after  
midnight*

**Price per person 220 € drinks not included**

*The Ristorante Camponeschi staff wishes all our customers a peaceful  
New Year's Eve 2025*