



CHRISTMAS EVE MENU

DECEMBER 25 TH

7.30 pm

WELCOME APETIZER BY THE CHEF

STEWED SQUID ON A CREAM OF FINE GREEN PEAS
AND JULIENNE OF CRISPY LEAK

RISOTTO WITH SHRIMP SCENTED
WITH CYDER AND BASIL

TORTELLINI IN VEGETABLE BROTH
AND BLACK TRUFFLE

ANGLER FISH WITH TOMATO SAUCE
AND "TAGGIASCHE" OLIVES SCENTED WITH THYME

TRADITIONAL CHRISTMAS DESERTS SEVED
WITH EGGNOG CREAM AND WARM CHOCOLATE

MENU € 75,00
BEVERAGE NOT INCLUDED

EMME Restaurant Via Margutta 19
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