

Midnight in Rome

NEW YEAR'S EVE 2027



Meet me at midnight...

There's one night a year when *Rome* shines a little *brighter*.

A beautifully set *table*, a glass raised in *celebration*, *music* in the background, and an entire city ready to come *alive*.
This *New Year's Eve*, celebrate your way and get ready to welcome *2027* in the heart of Rome.

Midnight is just the beginning.



Served Dinner

A special dinner. A night to remember.

Join us from 8:00 PM as we count down to midnight together.

€270 per person on our inner terraces.

€330 per person in our exclusive indoor garden.

Water and 1 bottle of wine for every 4 guests included.

Live music from 8:00 PM until the midnight toast.

Menu

A taste of the Sea

Red prawn carpaccio with mango cream infused with fresh chilli and fermented lemon pearls (2, 4, 10, 12)

Where Land meets Sea

Risotto with cultured butter, delicate cauliflower velouté, warm langoustine tartare and 100% Arabica coffee (2, 4, 7, 9, 12)

A Celebration of Tradition and Flavour

Raviolo filled with a melting heart of 36-month-aged Parmigiano Reggiano, served on Mantua pumpkin cream infused with rosemary and shavings of Umbrian truffle (1, 3, 7)

From Our Sea

Pan-seared amberjack fillet, accompanied by mushrooms glazed in a rich vegetable jus and scented with thyme (4, 6, 7, 9, 12)

A Sweet Farewell to the Year

Artisanal panettone crèmeux with a mandarin gelée centre, finished with a 72% dark chocolate sauce infused with aged rum (1, 3, 5, 7, 8, 12)

Buffet

So many *flavours*, one unforgettable *celebration*.

From 8:00 PM, join us for our New Year's Eve buffet at Mamalia Restaurant as we count down to 2027 together.

€250 per person

Water and 1 bottle of wine for every 4 guests included.

Live music from 8:00 PM until midnight.

Menu

A Selection of Savoury Bites & Land Delicacies

Soft-centred potato cake with robiola cheese cream and Umbrian truffle (1, 3, 7, 8)

Crispy polenta crostino topped with sautéed local porcini mushrooms (1, 3, 5, 7)

Thinly sliced beef carpaccio with crunchy puntarelle chicory and creamy Burrata di Andria (4, 7, 9, 10, 12)

Roasted garden vegetables with mustard sauce
(6, 9, 10, 12)

Delicacies from the Sea

Marinated and smoked wild salmon on a bed of radicchio, golden chestnuts and crushed pink peppercorns (1, 4, 6, 7, 10, 12)

Roasted octopus with crispy potatoes and a spicy emulsion
(4, 6, 9, 10, 12)

Warm salt cod salad with sweet-and-sour vegetable brunoise
(4, 6, 9, 10, 12)

Menu

Warm First Courses

Creamy risotto with Mantua pumpkin and shavings of Umbrian truffle
(7, 9, 12)

Handmade sea bass ravioli scented with lemon, served with a selection
of seafood (1, 2, 3, 4, 7, 12, 14)

Ridged paccheri pasta with lamb ragù, crispy artichokes and shavings of
PDO Pecorino cheese (1, 5, 7, 9, 12)

Chef's Signature Main Courses

Meagre fillet served with Mediterranean vegetable caponata (4, 5, 8, 9, 12)

Seared squid with traditional salmoriglio sauce (4, 6, 8, 10, 12, 14)

Cardamom-glazed beef sirloin on a delicate porcini mushroom fondue
(6, 7, 8, 10, 12)

Crispy pork belly served with fine herb potatoes (5, 7, 8, 10, 12)

A Sweet Grand Finale

Dessert station featuring a selection of the Chef's traditional sweet
creations (1, 3, 5, 6, 7, 8, 11, 12, 13)



Your New Year's Eve in Rome awaits!

Book your New Year's Eve celebration:

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