HOTEL
VILLA CIPRIANI
Asolo

NATALE 2026

Artichokes vellutè
with black olives powder and cured roe mullet
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Beef tartare
with cappers, chives, sweet and sour beets, hazelnut cream
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Traditional tortellini
with Torcolato infused double consommé
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Slow cooked chuck tender
on cumin scented chickpeas puree and crunchy vegetables
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White chocolate and mango mousse
with almond crumble
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Naturally leavened artisanal panettone
with mascarpone cheese and dark chocolate sauces

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Coffee and petit four

Euro 130,00
Beverage not included