



Sacci
Italian Cuisine ساتشي مطعم, إيطالي

CHRISTMAS *Eve*



5 COURSE DINNER



CHRISTMAS EVE AT SACCI

WARM WELCOME BROTH

Warm Welcome Broth

Tortellini In Brodo (D, G, E)

Traditional Emiglia Romana Soup with Homemade Beef Tortellini

STARTER

Starter

Vitello Tonnato (F, E, D)

Slow Cooked Veal with Tuna Sauce, Candied Tomato, Caperberries

or

Mousse di Frutti di Mare Tricolore (D, F, C, SF)

Seafood Mousse, Squid Ink, Lobster Bisque and Sea Asparagus

PASTA

Pasta

Salmone e Capesante Raviolo (D, G, E, F)

Salmon and Scallop Raviolo with White Broccoli Espuma and Capsicum Coulis

MAIN COURSE

Main Course

Costine di Manzo Brasate (D)

Braised Beef Short Ribs with Butternut Squash Cream and Crispy Polenta

or

Ballottaggio Del Merluzzo (F, D)

Black Cod and Zucchini Ballotine, Asparagus and Fish Velouté

CHRISTMAS EVE AT SACCI

DESSERT

Dessert

Chef's Festive Desserts

C-Crustaceans • E-Eggs • F-Fish • G-Gluten • SF- Shellfish • M-Molluscs • MD-Mustard
D-Dairy • N-Nuts • S-Soybeans • SS-Sesame Seeds • V Vegetarian • VG-Vegan

Subject to Change