



Christmas Day

LUNCH MENU

Aperitif

Chicken stuffed with dried figs and bacon ⁸⁻¹²
Crouton with beef tartare and Caciocavallo cheese ¹⁻⁷
Squid and lemon mayonnaise croquette ¹⁻³⁻⁷⁻¹⁴
Fake tomato ¹⁻⁷

Starters

Artichoke braised in olive oil, poached egg and Caciocavallo fondue ³⁻⁷

Torcinelli (lamb liver rolls), scampi and sweetbreads, fried Lampascioni (leopardia comosa bulbs), chicory cream and vincotto ²⁻¹²

Pasta

Raviolini di stracotto di manzo,
spuma al primitivo e polvere di porcini ¹⁻⁷⁻¹²

Main courses

Grilled lamb en croute of pistacchio, jerusalem artichoke,
potato and bacon millefeuille ¹⁻⁷⁻⁸⁻⁹⁻¹²

Dessert

Nougat ingot, black chocolate and tangerine gelée ¹⁻³⁻⁷⁻⁸

90€ per person, beverage included





Christmas Day

VEGETARIAN LUNCH MENU

Aperitif

Mini caprese salad ⁷
Crouton with Caciocavallo cheese and honey ¹⁻⁷
Frisella with Straciatella cheese and vegetables ¹⁻⁷
Fake tomato ¹⁻⁷

Starters

Artichoke braised in olive oil, poached egg and Caciocavallo fondue ³⁻⁷
Fava beans purée, stewed chicory sprouts,
fried Lampascioni (leopoldia comosa bulbs) and vincotto ¹²

Pasta

Tortelloni pasta filled with Burrata,
with cardoncelli mushrooms and porcini mushroom powder ¹⁻⁷

Main courses

Stringy aubergine with tomato sauce,
basil and Parmigiano Reggiano cheese ⁷

Dessert

Nougat ingot, black chocolate and tangerine gelée ¹⁻³⁻⁷⁻⁸

90€ per person, beverage included





Christmas Day

KIDS LUNCH MENU

Starter

Prosciutto crudo and mozzarella knots ⁷

Pasta

Beef ravioli with tomato and Parmigiano Reggiano cheese ¹⁻⁷⁻¹²

Main courses

Roasted chicken thigh with mashed potato

Dessert

Chocolate caprese cake with vanilla gelato ³⁻⁷⁻⁸

50€ per person, beverage included



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