



NEW YEAR
BRUNCH
2023/24

HOTEL
VILLA PAMPHILI
ROMA



CORNER

BUTCHER

Selection of local cured meats and sliced porchetta

CHEESE

variety of mixed-aged cheeses, buffalo mozzarella from Campania,
fruit chutneys and home made focaccia

FRIED

supplì, meatballs, tomato and mozzarella calzoncelli, potato croquettes,
seaweed fried

STARTER VP

Pearled spelled, quinoa and prawn salad
Amberjack carpaccio and Italian cevice sauce
Veal, tuna sauce and capers

MIDDLE COURSE

Amatriciana durum wheat pasta
Gratin millefeuille with seasonal mushrooms, amatriciano cheese
and truffle

MAIN COURSE

Roasted leg of chicken
Octopus stew in caper and olive

- Roasted vegetables
- Smoked potatoes
- Salad Buffet

DESSERT

Seasonal fresh cut fruit
Selection of Christmas cakes and small pastries by our pastry chef



VP

