



ROMEO

*Festive flavours
by Ducasse*

MENU

31 DECEMBER 2025



IL
RISTORANTE
ALAIN DUCASSE
ROMA

Ducasse welcomes the New Year

DECEMBER 31, 2025

DRUSILLA CAPODANNO 9 COURSES

900€

Delicate rock fish gelée, gambero rosso and Kristal caviar

Raw and cooked mammola artichokes, leaf broth and scallions

Tajerin pasta cooked with mountain butter, torrefied yeast and tartufo bianco di Alba

Stale bread and Parmigiano Reggiano anolini, capon consommé and black truffle

Turbot over the embers, marinated gourd, grapefruit and seaweed condiment

Grilled Mediterranean blue lobster, cime di rapa and wild myrtle

Roasted Guinea fowl supreme, potato stuffed with giblets, black truffle cooking jus

Confit yuzu, fresh herb sorbet

Frozen and tender chocolate from Alain Ducasse Manufacture in Paris
toasted buckwheat and coffee cream

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