

IL
RISTORANTE
ALAIN DUCASSE
NOPOLI

Christmas Eve signed by Ducasse

DECEMBER 24, 2025

PARTENOPE VIGILIA 7 COURSES 350€

Esperia Oyster from the Po Delta, touched with Campari

Cicerchia from the Campi Flegrei, Salt-cod Tripe & Kristal Caviar

Raviolo "Maritato"

Ziti spezzati pasta with Casertano Black Pork Lardo, Natural Cuttlefish and White Truffle

Grilled Red Sea Bream, Escarole and Rockfish Broth

Roast Pigeon from Laura Peri farm, Beet Greens with Cocoa and Black Truffle

75% Chocolate Soufflé, Crafted at Alain Ducasse's Manufacture in Paris



