

CHEF'S WELCOME

Beef stew tacos, caramelized onion, 36-month aged Parmesan cheese and crispy celery 1-2-9-12-13

APPETIZER

Sweetbreads and artichokes, Pecorino cheese and salsa verde 3-5-9-12-14

FIRST COURSE

Paglia e fieno pasta with smoked guinea fowl ragù, mushrooms, and bay leaves 2-3-9-12-13-14

Cappelletti in reduced capon consommé 2-3-9-12-13-14

SECOND COURSE

Barolo braised beef, roasted cauliflower, hazelnuts and prized black truffles 1-2-12-13

PRE DESSERT

Cheesecake, lime and banana sorbet 3-9

DESSERT

Shades of chocolate and citrus fruits 3-7-14

Panettone EDITION and petite fours

180€ per person Beverages excluded Vegetarian and kids options upon request

Bookings +39 06 45249009 eh.romeb.hostess@mariott.com

^{*} Booking requests will be confirmed at the time of pre-payment

^{**} Cancellation policy: 5 days prior to the day of the dinner 50% of the total amount of the reservation will be refunded. After this date, no refund will be made.

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HOTEL RESERVATIONS reservations.rome@editionhotels.com

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CONTACTS

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