



# NEW YEAR'S EVE 31<sup>ST</sup> DECEMBER 2025 FROM 8PM

## WELCOME DRINK (Champagne)

## CHEF'S WELCOME

Oyster, black pepper, and green apple <sup>4</sup>

Mini bun with fish coppa and wild fennel <sup>2-4-5-9-12-14</sup>

Tarte with marinated eggplant and duck prosciutto <sup>2-9-13</sup>

## APPETIZER

Red shrimp, mushrooms, chestnuts and black truffle <sup>2-5-8-9-12</sup>

Roasted scallops, red turnips and Béarnaise sauce <sup>4-5-11-12-13-14</sup>

## FIRST COURSE

Fettuccine, smoked butter, Beluga caviar and tarragon <sup>3-5-9-12-14</sup>

Genoese lamb tortelli and 24-month aged Parmigiano Reggiano mousse <sup>3-9-12-14</sup>

## SECOND COURSE

Roasted Wagyu beef, black zest, licorice and cacciatora sauce <sup>3-12-13</sup>

## PRE DESSERT

Marinated winter melon and lemon sorbet

## DESSERT

Fermented white chocolate, pomegranate and pine nuts <sup>1-2-3-7-9-14</sup>

Panettone EDITION and petite fours

Cotechino and lentils

## MIDNIGHTS DRINK AT THE ROOF

## AFTER DINNER DRINK

400€ per person

Beverages excluded

Kids options upon request





NEW YEAR'S EVE  
31<sup>ST</sup> DECEMBER 2025  
FROM 8PM  
vegetarian menu

WELCOME DRINK (Champagne)  
**CHEF'S WELCOME**

Tarte with Provolone del Monaco cheese and zucchini scapece <sup>2-3-9-13</sup>

Tacos with chopped tomato, olives and oregano <sup>2-9-13</sup>

Crackers with smoked eggplant, mozzarella and marjoram <sup>2-3-9</sup>

**APPETIZER**

Roasted porcini mushrooms, chestnuts, Brussels sprouts and black truffles <sup>9-12</sup>

Smoked artichoke, aromatic herbs and 36-month aged Parmigiano Reggiano <sup>3-12</sup>

**FIRST COURSE**

Fettuccina, smoked butter, marinated egg and tarragon <sup>3-9-12-14</sup>

Tortelli stuffed with cheese and pepper and cooked and raw fennel <sup>3-9-12-14</sup>

**SECOND COURSE**

Potato and leek millefeuille, goat cheese, caramelized onion and its sauce <sup>3-12</sup>

**PRE DESSERT**

Marinated winter melon and lemon sorbet

**DESSERT**

Fermented white chocolate, pomegranate and pine nuts <sup>1-2-3-7-9-14</sup>

Panettone EDITION and petit fours

Lentils

**MIDNIGHTS DRINK AT THE ROOF + AFTER DINNER DRINK**

350€ per person

Beverages excluded

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.



## RESERVATIONS

+39 06 45249009

[eh.romeb.hostess@mariott.com](mailto:eh.romeb.hostess@mariott.com)

## HOTEL RESERVATIONS

[reservations.rome@editionhotels.com](mailto:reservations.rome@editionhotels.com)

## ADDRESS

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# CONTACTS

THE  
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