

LUCIANO

GINO D'ACAMPO

Christmas Day 2026 • LA TAVOLATA

TO SHARE BETWEEN THE TABLE, MINIMUM 2 PEOPLE

Drink di Benvenuto • Welcome Drink

Antipasti di Natale

TAGLIERE DI SALUMI E FORMAGGI

Parma ham, salami finocchiona, bresaola, Parmigiano Reggiano, pecorino, gorgonzola cheeses

Each bite offers a taste of Italy's culinary heritage

Antipasti dal Mare

BRUSCHETTA DI GAMBERI E STRACCIATELLA, CARPACCIO DI RICCIOLA, TARTARE DI SALMONE, MOSCARDINI MARINATI

Prawn & stracciatella bruschetta, amberjack carpaccio, salmon tartare, marinated baby octopus

Pasta

PACCHERI CON RAGÙ DI VITELLO

Paccheri with veal ragù, mascarpone cream & green asparagus, truffle oil

RAVIOLONI CON ASIAGO E RADICCHIO TREVISO

Ravioloni stuffed with Asiago cheese & radicchio, roasted hazelnut (V)

Secondi da Condividere • Main Courses to Share

Dal Mare • Fish & Shellfish

FILETTI DI SPIGOLA AL VAPORE CON RIPIENO DI GAMBERI ROSSI

Wild seabass fillets stuffed with a local red prawn farce, braised fennel, clams, citrus & vermouth velouté

or

Dalla Terra • Meat & Poultry

TACCHINO

Slow-roasted organic turkey breast, chipolata sausage, cranberry sauce

STINCO DI AGNELLO BRASATO

Slow-roasted lamb shank, haricots verts with pancetta & rosemary lamb jus

TAGLIATA DI MANZO

Beef sirloin, roasted bell peppers, rucola, parmesan shavings

or

Piatto Vegetariano • Vegetarian Option

PLATED PER PERSON

CAVOLO ALLA GRIGLIA

Grilled marinated cabbage, Tuscan bean purée, crispy cannellini beans, lemon & beurre blanc (V)

Contorni • Sides Dishes

VERDURE NATALIZIE ARROSTO

Seasonal vegetables with chilli & garlic

PUREA DI PATATE AL TARTUFO NERO

Truffled mashed potatoes, truffle carpaccio

Dolci • Desserts

TIRAMISÙ

The ultimate Italian dessert

PANNA COTTA CON LAMPONI

Vanilla & raspberry 'panna cotta'

TORTA DI CILIEGIE E MANDORLE

Cherry & almond tart

PROFITEROLE AL PISTACCHIO

Cream of pistachio profiterole

Caffè & Dolcetti

COFFEE & PETITS FOURS

ALLERGY INFORMATION

Please always inform your server of any allergies before placing your order, as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.



LUCIANO

GINO D'ACAMPO

Christmas Day 2026 LA TAVOLATA

TO SHARE BETWEEN THE TABLE
MINIMUM 2 PEOPLE

Ⓥ Vegetarian Ⓥ🌱 Vegan

ALLERGY INFORMATION

Please always inform your server of any allergies as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request.

SUSTAINABILITY

We are mindful of our product sourcing choices, and our goal remains to reduce food miles. Our chefs and supply team increasingly source local, seasonal and sustainable produce. Tea, coffee and fish are sustainably sourced.



PAY HERE WITH
MELIÁ REWARDS POINTS
More information at reception. 250 ₪ = €/\$1

LUCIANOBYGINODACAMPOMALTA.COM
Follow @lucianobyginodacampomalta