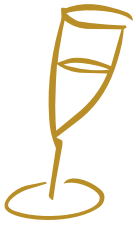
Christmas
YOUR WAY









CHRISTMAS MENU

25.12.2026

Merry Christmas from
Terme Preistoriche Resort & Spa

Christmas is a time of freedom, an invitation to be truly yourself, to let go and to live every moment with authenticity. Dream, imagine, laugh, love... and let your emotions guide you.

May these holidays be a chance to ease the heart, free the soul and savour the joy of the present, because the true miracle of Christmas is feeling free to be who we are.

TERME PREISTORICHE
RESORT & SPA

1922
RISTORANTE

Executive Chef
Guglielmo Giudice

Restaurant Manager
Roberto Podda

Sommelier
Ramona Tibi

ALLERGENS

1. Cereals containing gluten;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre;
13. Lupin and products thereof;
14. Molluscs and products thereof.

MENU

Amuse-bouche

Venetian roots

Hen in saor (sweet-and-sour onions), parsley potato cream, Torcolato raisins and toasted pine nuts

7 · 8 · 12

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Starter

Clouds from the sea

Tuna crudo, smoked leek cream, orange and popcorn

4 · 7

Wine: Trento
CESARINI SFORZA

/

First course

Earth, spices and roasted notes

Carnaroli risotto with pumpkin, coffee and soy-glazed duck

6 · 7

/

Flavours of home

Tortellini in capon broth

1 · 3 · 7 · 9

Wine: Gewürztraminer "Selida"
TRAMIN

/

Main course

The essence of our land

Honey-glazed pork coppa, crushed potatoes with brown butter and black pepper, Colli Euganei Cabernet gravy, salad of scorzonera, green apple, escarole and jujube gin

7 · 12

Wine: Rosso Riserva
VIGNALTA

/

Dessert

Fior d'Arancio and chocolate

Freshly sliced panettone, Colli Euganei Fior d'Arancio zabaglione and chocolate cream

1 · 3 · 7

Wine: Recioto di Soave "Le Colombare"
PIEROPAN

Wine pairing EUR 25 per person