

Happy Christmas Eve, with all the warmth of Terme Preistoriche Resort & Spa.

TERME PREISTORICHE
RESORT & SPA

Christmas
YOUR WAY

THE WARMTH OF CHRISTMAS EVE

24.12.2026

Tonight we invite you to let yourselves be embraced by the magic of Christmas Eve.

This menu celebrates the freedom of emotions: aromas that awaken memories, flavours that embrace you, pairings that speak of the care and passion of our kitchen.

May this dinner be a moment to enjoy without hurry, with authenticity, letting the wonder of Christmas be reflected in every gesture, every taste, every shared smile.

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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

White from the sea

Creamed salt cod (baccalà mantecato),
butter-toasted croutons, lemon and anchovy colatura

1 · 4 · 7

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Starter

Scallop, citrus and tradition

Roasted scallop, pumpkin, mandarin
and crispy sopressa (Venetian salami)

7 · 14

Wine: Franciacorta Brut
BOSIO

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First course

Colours of the season

Carnaroli risotto with late radicchio, mussels,
orange and squid ink bread crumble

1 · 4 · 7 · 14

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Waves of flavour

Sea bass ravioli, mantis shrimp
broth, bottarga and wild fennel

1 · 2 · 3 · 4

Wine: Vermentino di Sardegna "Costamolino"
ARGIOLAS

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Main course

Shades of pink

Roast meagre, savoy cabbage cream,
watercress, puntarelle and pink grapefruit

4

Wine: Verdicchio dei Castelli di Jesi Classico Superiore "Casal di Serra"
UMANI RONCHI

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Dessert

A festive pinza

Warm Venetian pinza, vanilla ice
cream, citrus sauce and roasted orange

1 · 3 · 7

Wine: Moscato Fior d'Arancio
IL FILÒ DELLE VIGNE

Wine pairing EUR 25 per person