



FLORENCIA
ITALIAN CUISINE

CHRISTMAS MENU

FIRST COURSES



Rocket salad with burrata, cherry tomatoes and baked grapes.

PRAWN SCAMPI

White prawns with a touch of salt

SECOND COURSES

CARBONARA SPAGHETTI



Traditional carbonara with egg, pecorino cheese and a touch of black pepper.

RIB EYE



Top quality beef with baked potatoes and roasted padron peppers.

TO SHARE

CHEESE AND COLD CUTS BOARD



CLASSIC TIRAMISU



DRINKS TO CHOOSE:

WINES:

A BOTTLE FOR TWO PEOPLE:

RED:

- Recioto
- Rioja Reserve

WHITES:

- Pinot Grigio
- Verdelho Grape

PROSECCO:

- Cal del Doge

MOSCATO:

- Meralice

TWO DRINKS PER PERSON:

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- Water
- Soft Drinks
- Beer

€140

Allergens: Gluten Lactose Egg Nut-free (or tree nuts) Sulphites Fish