

Royal Hotel Carlton

B O L O G N A



Halloween at the Carlton

Thursday, October 31st 2024

To start
bubbles and our Chef's amuse-bouche

Starter

Seared scallops, pumpkin, caper flower,
lemon gel and salted hazelnuts

Main course

Tortellone stuffed with ricotta and herbs
porcini mushrooms, chestnuts and lambrusco reduction

Second course

Veal fillet in cacio e pepe sauce, *sautéed chicory seasoned
with garlic, oil and chili pepper*

Dessert

Creamy dark chocolate carrot cake
and *elderberry sorbet*

€ 60

*per person
water and coffee included*

— THE —
SPOON
— ROYAL HOTEL CARLTON —