

H A S S L E R A T
MIDNIGHT

L I F E I S A C A B A R E T

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HASSLER ROMA

TRINITÀ DEI MONTI

est. 1893

NEW YEAR'S EVE 2026

SALONE EVA

OYSTERS AND CAVIAR
WITH LIME GUACAMOLE AND CHIVES

KING CRAB WITH BEETROOT MAYONNAISE, VEGETABLE GIARDINIERA,
MIXED WINTER GREENS AND AMALFI LEMON

ROMAN ARTICHOKE VELOUTÉ
WITH GRILLED LANGOUSTINES AND WHITE TRUFFLE

LOBSTER AND PORCINI RAVIOLI
WITH BURRATA AND CITRUS-SCENTED THYME

CITRUS-GLAZED RED MULLET, STUFFED WITH SUN-DRIED TOMATOES AND
TOASTED ALMONDS

NEW YEAR'S EVE DESSERT

ARTISAN HASSLER PANETTONE & PANDORO
WITH VANILLA AND CHOCOLATE SAUCE

LENTILS AND COTECHINO

€590

(BEVERAGES NOT INCLUDED)

CHEF EXECUTIVE MARCELLO ROMANO