



ALMOLO

RISTORANTE ITALIANO • MICHAEL WHITE

CHRISTMAS DINNER BUFFET

ASSORTMENTS OF CURED SALUMI

Prosciutto di Parma 24 months / Mortadella / Coppa / Citrus marinated olives
Grilled artichokes in olive oil / Tuna-stuffed cherry peppers

SELECTION OF SALADS

Rocket salad and parmesan / Mixed greens / Radicchio and Belgian endive
Caesar salad / Baby spinach / Vine-ripened tomatoes / Red bell peppers
Red onions / Cucumbers / Green peas / Black olives / Bacon bites
Baby carrots / Croutons / Selection of house-made dressings and toppings

ANTIPASTI

Tomato and buffalo mozzarella / Roasted Veal with tuna sauce
Mushroom frittata / Chicken salad with cabbage apple cider vinegar
Roasted fennel and citrus / kale and walnut salad
Smoked duck breast, orange, watercress
Mixed mushrooms, spicy salami, shaved parmesan
Burrata melon and culatello / Mediterranean salad with feta cheese

SEAFOOD CORNER

Smoked salmon with caper berries / Baby octopus salad
Baby shrimps salad / Crab legs / Shrimps cocktail
Tuna tataki / Poached mussels / Thousand island dressing

HOT APPETIZER SELECTION

Ricotta and spinach cannelloni / Polenta with wild mushrooms
Vongole Calabrese / Braised calamari with pomodoro and olives
Butternut squash soup / Arancini

CHOICE OF MAINS

Rigatoni: Hollow eggless pasta, pesto rosso, ricotta salata
Risotto: Acquerello risotto, duck and mushroom with black truffle fonduta
Cappelletti: Ricotta cheese ravioli, pumpkin, brown butter, sage
Pancetta: Braised pork belly, brussels sprouts, apple
Faraona: Pan-roasted guinea hen, sweet potatoes, fregola and maitake mushrooms
Salmon: Pan-seared salmon, fennel, clams and mussels acqua pazza

DESSERTS

Fresh fruit platter selection / Bomboloni / Panettone
Tiramisù / Fresh fruit tarts / Christmas log cake
Apple tart / Key lime tart / Chocolate caramel mousse
Selection of cheeses, dried fruits and nuts

\$598 per person