



*Our  
Festive  
Dining*

2025

ANAVĀ

Via dell'Umiltà, 33  
00187 Roma

## ANAVĀ

invites you to take the time to celebrate.  
Away from the hustle and bustle, we will welcome you into a  
modern bistro atmosphere that blends retro elegance with  
luxury.

Let yourself be enveloped by the warm tones of malachite and  
ochre and discover the passion on display: our kitchen is  
open-view, a transparent curtain revealing the talent of  
**Chef Danilo Mancini.**

His cooking is not ego, but a dialogue with you, a 'toy store'  
where Italian tradition transforms into joyful, skillful, and  
balanced dishes.

Choose Anava for Christmas and New Year's Eve: it is here  
that the Chef's dream meets authentic conviviality, offering  
you an unforgettable gastronomic experience, built on  
attentiveness, passion, and pure pleasure.

Info and Reservations  
***info@anavaroma.it***

## ANAVĀ

Via dell'Umiltà, 33  
00187 Roma

# CHRISTMAS EVE

# Menu

## Welcome Drink

Non-alcoholic bitter, *Champagne Lallier, Lacto-Fermented Lemon, Rich Syrup*

## Chef's Entrée

*A tasting of breads paired with 501 Altitudo extra virgin olive oil*

## STARTERS

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### Prawn

*Truffle potato cream, bay leaf infused oil*

### Red Mullet

*Jerusalem artichoke and hazelnuts*

### Cauliflower

*Oven-gratinéed with acacia honey, resting on an artichoke and anchovy purée*

## FIRST COURSE

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### Mezzaluna

*Mezzelune pasta, smoked eel, apricots, escarole cream and raisin gel*

### Spghettino

*Monograno Felicetti Spghettino, beurre noisette, caviar, chives and pine nuts*

## MAIN COURSE

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### Octopus

*Seared octopus, potatoes, parsley extract, olives, balsamic vinegar*

*Predessert*

## DESSERT

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### Tronchetto

*Sponge cake stuffed with hazelnut cream, served with vanilla cream and hazelnut sorbet*

*Christmas Eve Menu: € 95,00 (excluding beverages)*

*Wine Paring upon request: € 45,00*

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# CHRISTMAS

# Menu

## Welcome Drink

### Chef's Entrée

*A tasting of breads paired with 501 Altitudo extra virgin olive oil*

## STARTER

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### Crispy Fried Vegetables

*A trio of battered vegetables served with homemade mayonnaise and sweet and sour sauce*

## FIRST COURSE

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### Traditional Lasagna

*Artichokes, lamb offal ragù and pecorino cheese*

## MAIN COURSE

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### Lamb

*Rolled lamb stuffed with chestnuts and champignon mushrooms, accompanied by roman-style chicory shoots and a wine reduction*

*Predessert*

## DESSERT

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### Chef's Panettone

*Artisan Chef's Panettone filled with dates and candied fruit*

### Americano al Panettone

*Panettone-flavored Soda, Campari, Vermouth*

*Christmas Menu: € 70,00 (excluding beverages)*

*Wine Paring upon request: € 35,00*

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# NEW YEAR'S EVE

# Menu



## Chef's Entrée

*A tasting of breads paired with 501 Altitudo extra virgin olive oil*

## CHEF'S APERITIF

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### Mare Nostrum

*Swordfish 'prosciutto', cuttlefish 'lardo', croaker 'speck'*

## ANTIPASTI

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### Prawn Cocktail

*Raw and cooked Mazara prawns, brandy bisque mayonnaise, mixed salad and lettuce gel*

### Oyster

*Charcoal-grilled, bay leaf infused oil, cardoncello mushroom, and Champagne sorbet*

### Sauté Lobster

*Catalan-style lobster, raw and cooked vegetables, onion gel, white truffle, licorice broth*

## FIRST COURSE

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### Risotto

*8-year aged acquerello risotto, sour cream, shellfish bisque, black garlic, marinated scampi*

### Handmade Ziti

*Stuffed with baked ricotta, mushroom 'Genovese' and parsley extract*

## MAIN COURSE

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### Terrina

*Charcoal-smoked seabass with truffle potato cream*

*Predessert*

## DESSERT

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### Chocolate Variation

*A symphony of creamy, aerated, spongy and flavoured chocolate textures*

**Midnight toast, homemade cotechino sausage and lentils**



*New Year's Eve Menu: € 190,00 (excluding beverages)*

*Wine Paring upon request: € 55,00*

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YOUR FESTIVE  
CELEBRATION  
STARTS HERE

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