

ARABELLA

contemporary cuisine from Como

MENU'



Christmas 2025

CHEF'S MENU

€70 PER PERSON + VAT

- Polenta crostini with vegetable pâté, gorgonzola and walnuts,

luganega sausage and thyme

or

5 buffet-style finger foods

- Monzese risotto with red wine and Luganega sausage

or

- White lasagna with winter vegetables, Casera cheese and béchamel

- Beef goulash with paprika served with polenta taragna

or

- Pork fillet with sweet-and-sour cabbage salad

- Christmas tiramisù with panettone, mascarpone cream

and hot chocolate

THE MENU INCLUDES COVER CHARGE, WATER AND COFFEE.

A WELCOME GLASS AND ONE BOTTLE OF WINE FOR EVERY FIVE GUESTS ARE ALSO INCLUDED, TO BE CHOSEN FROM WHITE / RED / PROSECCO FROM OUR SELECTION.

ANY ADDITIONAL BOTTLES BEYOND THE INCLUDED AMOUNT WILL BE CHARGED SEPARATELY AT THE SPECIAL PRICE OF €30 EACH.

WINES CHOSEN FROM THE À LA CARTE WINE LIST WILL BE CHARGED AT THE LIST PRICE.

PRIVATE USE OF A DINING ROOM IS INCLUDED FOR GROUPS OF 30 GUESTS OR MORE, OR AVAILABLE FOR SMALLER GROUPS FOR AN EXTRA FEE.

THE EVENT MUST END BY 11:00 P.M. AN ADDITIONAL FEE OF €150 PER HOUR WILL APPLY FOR EXTENDED HOURS.

À LA CARTE OPTIONS

FOR GROUPS OF UP TO 30 GUESTS

1. STARTER + FIRST COURSE: €58 + VAT

2. STARTER + FIRST COURSE + DESSERT: €66 + VAT

3. STARTER + FIRST COURSE + MAIN COURSE: €78 + VAT

4. STARTER + FIRST COURSE + MAIN COURSE + DESSERT: €82 +
VAT

CHILDREN'S MENU: €35 + VAT

We kindly ask you to choose a single menu for the entire group,
except in the case of intolerances or allergies, which we ask you to
inform us of in advance

THE MENU INCLUDES COVER CHARGE, WATER, AND COFFEE.
A WELCOME GLASS AND ONE BOTTLE OF WINE FOR EVERY FIVE
GUESTS ARE ALSO INCLUDED, TO BE CHOSEN FROM
WHITE/RED/PROSECCO FROM OUR SELECTION.
ANY BOTTLES CONSUMED BEYOND THE ALLOCATED AMOUNT WILL
BE CHARGED SEPARATELY AT THE SPECIAL PRICE OF €30 EACH.
WINES CHOSEN FROM THE WINE LIST WILL BE CHARGED AT THE LIST
PRICE.

PRIVATE USE OF A DINING ROOM IS INCLUDED FOR GROUPS OF 30
GUESTS OR MORE, OR AVAILABLE FOR SMALLER GROUPS FOR AN
ADDITIONAL FEE.

THE EVENT MUST END BY 11:00 P.M. AN ADDITIONAL FEE OF €150 PER
HOUR WILL APPLY FOR EXTENDED HOURS.

STARTERS

- BEEF TARTARE WITH PARMESAN FONDUE AND
PISTACHIO CRUMBLE
- POLENTA CROSTINI WITH VEGETABLE PÂTÉ,
GORGONZOLA AND WALNUTS,
LUGANEGA SAUSAGE AND THYME
- TROUT MOUSSE WITH THYME, SERVED WITH
WHOLEGRAIN BREAD CRISPS
- KAISER PEAR WITH GORGONZOLA, HONEY AND
WALNUTS

FIRST COURSES

- MONZESE RISOTTO WITH RED WINE AND LUGANEGA SAUSAGE
- WHITE LASAGNA WITH WINTER VEGETABLES, VALTELLINA CASERA CHEESE, AND BÉCHAMEL
- POTATO GNOCCHI WITH PARMESAN FONDUE AND POMEGRANATE
- PERCH FISH RAVIOLI WITH BEURRE BLANC AND TOASTED ALMONDS

MAIN COURSES

· BEEF GOULASH WITH POLENTA TARAGNA

· PORK FILLET WITH PLUMS, SWEET-AND-SOUR CABBAGE SALAD

· DUCK BREAST WITH POTATO MILLEFEUILLE AND RED WINE BLUEBERRY SAUCE

· CHICKPEA FLOUR FRITTER WITH SEASONAL VEGETABLES

· BAKED PIKE FILLET WITH HERB-SEASONED BREADCRUMBS AND REMOULADE SAUCE

DESSERTS

- CHRISTMAS TIRAMISÙ WITH PANETTONE,
MASCARPONE CREAM, AND HOT
CHOCOLATE

KIDS MENU

- PASTA WITH BUTTER / TOMATO SAUCE /
MEAT SAUCE + CHICKEN CUTLET

