











STARTERS

- Radicchio salad with walnuts, pears, and marinated anchovies
- Pumpkin flan with beetroot crisp and Montasio cheese fondue
- Bresaola rolls with goat cheese and chives
- Fennel, orange, pomegranate, and pine nut salad
- Baked savory crepes with béchamel and smoked salmon

FIRST COURSES

- Pumpkin and amaretti risotto
- Red radicchio and taleggio lasagna
- Ricotta and spinach ravioli with butter, sage, and crushed walnuts
- IGP mezzi paccheri with white lamb and chestnut ragout
- Potato gnocchi with gorgonzola cream and caramelized pears

CONDITIONS

VALID FOR BOOKINGS OF A MINIMUM OF 15 AND A MAXIMUM OF 60 PEOPLE

CREATE YOUR OWN 3-COURSE MENU:

Menu combinations:

- Starter, First Course, Dessert
- First Course, Main Course, Dessert
- Starter, Main Course, Dessert

MAIN COURSES

- Herb-roasted veal with oven-baked potatoes
- Pork fillet wrapped in speck with pomegranate sauce
- Beef stew with soft polenta and cheese crisps
- Pork cheek with mustard, mashed potatoes and horseradish, sautéed chard
- Seabass timbale with smoked provola and potatoes, parsley sauce

DESSERTS

Dessert Selection from our Region:

- Apple strudel (Strucolo de pomi)
- Classic tiramisù
- Panettone and Pandoro served with vanilla custard
- Fresh fruit
- Authentic traditional recipes prepared by our Chef.

PRICE

50€ PER PERSON*

*water and coffee included

BOOK BY OCTOBER 17TH, 2025 TO RECEIVE A 15% DISCOUNT!







HAPPY HOLIDAYS TOM DOUBLETREE BY HILTON TRIESTE

FOR INFO & RESERVATIONS:

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