



CHRISTMAS LUNCH

25th December at 1 PM

APERITIF

Shrimp Tempura
Champagne glass

STARTERS

Fried Octopus in Cream of Parmesan, Saffron and Spiny Artichoke Slices

Duck Breast Carpaccio with Brown Sauce, Caramelized Pears and Truffle Flakes

FIRST COURSES

Black Culurgiones with Lemon Zest and Red Shrimp
Paccheri with Cardoncelli Mushrooms, Pecorino and Crispy Bacon

SECOND

Amberjack with Buffalo Heart on Fennel Cream with Star Anise and Olive Crumble

DESSERT

Chocolate Christmas Log with Aritzto Torrone Cream and Red Fruits

Artisan Panettone

DRINKS

Solky – Carignano del Sulcis DOC
(Cantina Munai)

Villa Solais – Vermentino di Sardegna DOC
(Cantina Santadi)

External guests Euro 59,00

Hotel guests staying in B&B Euro 55,00

40% discount for children aged 3 to 11 years

CARBONIA

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NEW YEAR'S EVE DINNER

31st December at 8:45 PM

APERITIF

Franciacorta Glass - Berlucchi DOCG Brut
Mojito Swordfish Tataki

STARTERS

Scallop Saltimbocca with Fennel, Mandarin and Dill
Shrimp Tartare with Buffalo Burrata and Black Olives
Porcini Mushroom, Ovinforth and San Gavino Saffron Flan
Smoked Goose Breast with Pea Cream and Parmigiano Reggiano Shavings

FIRST COURSES

Acquerello Risotto in Scampi and Squid Bisque Spillo Ricotta and Swiss Chard
Cannolo in Truffle Cream

SECOND COURSES

Lobster in Clarified Butter with Spiny Artichokes and Curls of Mullet Bottarga Sliced
Wagyu in Brown Stock and Fantasia of Puffed Potatoes

DESSERT

New Year's Eve Sphere with Almond Ganache and Raspberry Cream

DRINKS

Giunco - Vermentino di Sardegna DOC - Cantina Mesa
Ortigu - Carignano del Sulcis 100% DOC Riserva - Cantina Munai

At the stroke of midnight the celebrations continue with

Fruit Slice
Chocolate Fountain
Dried Fruit
Panettone and Pandoro
Cotechino with Lentils
Bubbles

*Live Music feat. Rob's Duo, Acrobatic Performance by Susanna Defraia,
DJ set by Anthony Zella & Cuban dance by Norma Gomez*

External guests Euro 160,00

Hotel guests staying in B&B Euro 145,00

40% discount for children aged 3 to 11 years

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Info e Reservation: 0781 66 50 20 - info@luhotel.it - Carbonia Via Costituente snc

NEW YEAR'S DAY LUNCH

January 1st 1:00 PM

STARTERS

Polenta Cake with Octopus Ragù Heart Cuttlefish Tagliatelle with Walnut Pesto and Crunchy Salad

FIRST

Macarones Lados with Swordfish, Lemon Zest, and Toasted Pine Nuts

SECOND

Angler Fish Fillet in Seafood Stew

FRUIT AND SWEETS BUFFET

Pastry Mignon Panettone and Pandoro Fresh fruit Dried fruit

DRINKS

Giunco – Vermentino di Sardegna DOC – Cantina Mesa
Ortigu – Carignano del Sulcis 100% DOC Riserva – Cantina Munai

External guests Euro 56,00

Hotel guests staying in B&B Euro 50,00

40% discount for children aged 3 to 11 years

CARBONIA



EPIPHANY LUNCH

January 6th 1:00 PM

STARTERS

Sea Bass Carpaccio Marinated in Orange
Stuffed Squid on Shrimp Bisque

FIRST COURSES

Black Tagliolini with Scampi Tartare and
Burrata Cream

SECOND

Sea Bream Fillet with Marinated Fennel
and Confit Cherry Tomatoes

DESSERT

Raspberry Cheesecake

DRINKS

Giunco – Vermentino di Sardegna DOC
Cantina Mesa
Ortigu – Carignano del Sulcis 100% DOC
Riserva – Cantina Munai

External guests Euro 50,00

Hotel guests staying in B&B Euro 45,00

40% discount for children aged 3 to 11 years

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