



christmas



menu



FESTIVE
SEASON
2024



business lunch

CELEBRATE CHRISTMAS
WITH US AT DIANA

Immerse yourself in the enchanting ambiance of our spaces and captivating garden,
beautifully adorned in winter's colors and sparkling lights.

Our events team is ready to create a bespoke experience tailored to your needs,
ensuring a flawlessly memorable evening in a warm and magical setting.

The menus are bookable for events scheduled between November 26 and December 23.

FOR MORE INFORMATION AND RESERVATIONS

Events office - t. (39) 02 20582002 | events.diana@sheraton.com

TARTUFO

Potato and black truffle flan with leek fondue

Beetroot risotto with gorgonzola cheese foam

Pandoro and Panettone served with sweet sauces

Christmas treats

€ 50.00 PER PERSON, VAT INCLUDED

CASTAGNA

Turkey marbré stuffed with chestnuts,
crispy winter salad mix

Paccheri with cacio e pepe, whole wheat
breadcrumbs, and caper powder

Pandoro and Panettone served with sweet sauces

Christmas treats

€ 50.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

Fumaio & Col di Sasso Castello Banfi wines

Mineral water | A glass of prosecco for your toast | Coffee

MORATO

Fresh maccheroncini pasta with asparagus cream and toasted almonds

Zucchini timbale with provola cheese, tomato, and basil on a purple potato cream

Pandoro and Panettone served with sweet sauces
Christmas treats

€ 55.00 PER PERSON, VAT INCLUDED

MONTAGNA

Traditional cappelletti with raw ham in a mushroom velouté

Guinea fowl breast with Vermouth, sautéed artichokes with thyme, and candied lemon

Pandoro and Panettone served with sweet sauces
Christmas treats

€ 60.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

Fumaio & Col di Sasso Castello Banfi wines
Mineral water | A glass of prosecco for your toast | Coffee

In case of allergies or food intolerances, please feel free to ask if our dishes contain potentially allergenic ingredients. We will be happy to provide you with a list of all possible allergens they may contain.



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served dinner

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BIANCO

Potato and black truffle flan with leek fondue

Risotto with Castelmagno and Barbera wine reduction

Mascarpone cream with pineapple jelly and short crust biscuit

Bites of Panettone and Pandoro
Christmas treats

€ 69.00 PER PERSON, VAT INCLUDED

VISCHIO

Traditional cappelletti with raw ham in mushroom velouté

Guinea fowl breast with Vermouth, sautéed artichokes with thyme, and candied lemon

Warm Meneghina cake with orange scented custard

Bites of Panettone and Pandoro
Bourbon vanilla and Ecuador cocoa sauce
Christmas treats

€ 76.00 PER PERSON, VAT INCLUDED

THE MENUS INCLUDE

A glass of Prosecco and a non-alcoholic cocktail served upon arrival
Fumaio & Col di Sasso Castello Banfi wines | Mineral water | Coffee

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CHEERS!



HAVE A TOAST CHOOSING FROM THE LABELS
AVAILABLE IN OUR WINE CELLAR

EL MOS Glera Frizzante Organic, Cantina Urbana, Milano	€ 40.00
Prosecco Belstar Bisol	€ 50.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Brut	€ 90.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Non Dosato	€ 95.00
Bellavista Franciacorta DOCG Grand Cuvée Alma Rosè	€ 95.00
Moët & Chandon Brut Réserve Impérial	€ 115.00
Ruinart Blanc de Blancs	€ 200.00
Taittinger Brut Réserve	€ 240.00



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cocktails

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AGRIFOGLIO

Smoked salmon, mini corn, and salted butter

Squid and octopus with couscous tabbouleh

Corn batter shrimp tempura

Gorgonzola mousse with walnuts and mascarpone

English-style roast beef with horseradish sauce

MAIN COURSE

Braised ravioloni with butter and thyme

Herbs and Franciacorta risotto

DESSERT

Pandoro and Panettone served with sweet sauces

€ 68.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of Prosecco and a non-alcoholic cocktail served upon arrival
Fumaio & Col di Sasso Castello Banfi wines | Mineral water | Coffee

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DONO

Tuna mousse with pink pepper and whole grain toast bread

Mini savory walnut short crust macaron with Roquefort cheese cream

Smoked goose breast, pancake and Mantovana mustard

Shrimp salad, fennel and Taggiasca olives

Gratin polenta with Raspadura Lodigiana cheese

Sardinian artichokes tempura

MAIN COURSE

Castelmagno cheese risotto with Barbera reduction

Raviolini del Plin with butter and black truffle

DESSERT

Amaretto tiramisu

Pandoro and Panettone served with sweet sauces

€ 75.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of Prosecco and a non-alcoholic cocktail served upon arrival
Fumaio & Col di Sasso Castello Banfi wines | Mineral water | Coffee

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DESSERT OF YOUR CHOICE

€ 7.00 PER PERSON
IN ADDITION TO MENUS PRICES

Sichuan pepper-marinated pineapple carpaccio with
lemon mousse

Chocolate mousse with pistachio crumble

Tiramisu with mascarpone cream and gianduja

Semolina short crust with berries, vanilla cream, and
rhubarb

CHEERS!

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AVAILABLE IN OUR WINE CELLAR

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Moët & Chandon Brut Réserve Impérial	€ 115.00
Ruinart Blanc de Blancs	€ 200.00
Taittinger Brut Réserve	€ 240.00



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FESTIVE
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private events

CELEBRATE CHRISTMAS
WITH US AT DIANA

At Diana, we understand the true value of a shared moments and celebrating with the people who matter most to you. That's why Diana Garden is more than just a gathering spot; it's a place rich in history and charm, where memories are made.

Make your evening unforgettable with our specially curated small bites, perfect for savoring in the vibrant atmosphere of our Bar.

The menus options are available for events scheduled between November 26 and December 23 for up to 25 guests.

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FESTA

Dry Snacks

Mini savory walnut short crust macaron with Roquefort cheese cream

Gratin polenta with Raspadura Lodigiana cheese

Corn batter shrimp tempura

Braised ravioloni with butter and thyme (50g portion)

€ 48.00 PER PERSON, VAT INCLUDED

INCANTO

Dry Snacks

Smoked salmon, mini corn, and salted butter

Sardinian artichokes tempura

Gorgonzola mousse with walnuts and mascarpone

Herbs and Franciacorta risotto (50g portion)

€ 48.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of prosecco (or non-alcoholic cocktail) served upon arrival
1 drink of choice from the "Events Cocktail List" | Mineral water

TRADIZIONE

Dry Snacks

Smoked salmon, mini corn, and salted butter

Octopus with vegetable couscous tabbouleh

Sardinian artichokes tempura

Gorgonzola mousse with walnuts and mascarpone

Castelmagno risotto with Barbera reduction
(50g portion)

€ 54.00 PER PERSON, VAT INCLUDED

THE MENU INCLUDES

A glass of prosecco (or non-alcoholic cocktail) served upon arrival
1 drink of choice from the "Events Cocktail List" | Mineral water

TO ENRICH THE MENU SELECTION, WE
SUGGEST ADDING

Pandoro and Panettone served with sweet sauces

€ 5.00 PER PERSON

Sichuan pepper-marinated pineapple carpaccio
with lemon mousse

Chocolate mousse with pistachio crumble

Tiramisu with mascarpone cream and gianduja

Semolina short crust with berries, vanilla cream,
and rhubarb

€ 7.00 PER PERSON

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December 23 and are valid for groups of up to 25 people.

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if our dishes contain potentially allergenic ingredients. We will
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EVENTS

COCKTAIL LIST

Aperol Spritz

Americano

Hugo

Negroni

Negroni sbagliato

Gin Tonic

Vodka Tonic

Cuba Libre

Glass of Prosecco Bristol Bisol

Glass of wine (selection of white and red wines)

Beer (selection of beers)

Non-alcoholic cocktail

NOTES

One drink per person included with each menu option