



ROBBIE WILLIAMS



ROMAZZINO

A BELMOND HOTEL
COSTA SMERALDA

PORTO CERVO
9 AUGUST, 2026

PRESENTER

ELEONORA INCARDONA

SINGER
NATISA

SPECIAL GUESTS
ESTERIORE BROTHERS

SAXOPHONE
MAX MERSENY

DJ
KATTY LEEN

Chopard



Tony Soprano



MENU

APERITIF

CANAPÉS

RUSTIC BRIOCHE

WITH CURED MEATS, ARTISANAL CHEESES, AND WILD MUSHROOMS

PUFF PASTRY SANDWICH

WITH SMOKED RICOTTA, DUCK CONFIT, AND WALNUTS

SAFFRON RICE CRISP

WITH SMOKED EGGPLANT PARMESAN CREAM

WINE SELECTION

CHAMPAGNE

VEUVE CLICQUOT BRUT

WHITE WINE

JAGAMU VERMENTINO DI GALLURA DOCG

TENUTE VIGNOLA

RED WINE

BALENTIA CANNONAU DI SARDEGNA DOC

CANTINA DESSENA

MENU

SHARING SELECTION

OCTOPUS CARPACCIO

"ALLA PIZZAIOLA" WITH OLIVES, CHERRY TOMATOES, AND CAPERS

CHICKEN TERRINE

CHICKEN TERRINE WITH MARINATED ZUCCHINI AND SAVORY BISCUIT CRUMBLE

PUGLIESE FOCACCIA

RED PEPPER, SMOKED RICOTTA CREAM, AND FRESH BASIL

STARTER

LOBSTER BON BON

LOBSTER CROQUETTE, WILD MUSHROOM VELOUTÉ, WILD FENNEL, AND EDIBLE GOLD

FIRST COURSE

SEAFOOD LASAGNETTA

FINE RAGÙ OF LOCAL FISH AND SHELLFISH

MAIN COURSE

SLOW-COOKED BEEF CHEEK

FONDANT POTATO, MOREL MUSHROOMS, AND BLACK TRUFFLE JUS

DESSERT

THREE CHOCOLATES

LAYERED DARK, MILK, AND WHITE CHOCOLATE MOUSSE