THE FESTIVE SEASON AT MASSERIA

Celebrate with those you love

☎ + 39 0831 174 3230 📩 info@masseriasanpaologrande.com
MASSERIA SAN PAOLO GRANDE SP022 Ostuni - Ceglie Messapica

CHRISTMAS CELEBRATIONS AT MASSERIA 2026

DECEMBER 08

Immaculate Feast

DECEMBER 25

Christmas Day Lunch

DECEMBER 31

New Year's Eve Dinner

JANUARY 01

New Year's Day Lunch

MASSERIA SAN PAOLO GRANDE

INFO & BOOKING

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MENU

Immacolata Lunch
December 8

Welcome Aperitif

Starter
Farm-raised young rooster, citrus potato,
caramelized onion, pecorino cheese sauce

Primo
Stuffed conchiglioni with ricotta,
winter tomato, leek, black olives

Main course
Slow-cooked black pig belly with orange and carrot, savoy
cabbage salad, bay leaf sweet-and-sour glaze

Dessert
Dark chocolate cake with orange heart,
caramelised popcorn, and fior di latte gelato

Eur. 65,00 p.p.

Includes welcome Prosecco, water, cover charge, and coffee service.
A curated selection of wines and cocktails is available à la carte.

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MENU

Christmas Lunch
December 25

Welcome Aperitif

Starter
Potato and pumpkin mille-feuille,
Podolica beef tartare, caciocavallo cheese sauce

First course
Handmade pappardelle with mutton
and wild fennel

Main course
Pancetta-wrapped rabbit, turnip greens,
orange, chili pepper, chard

Dessert
White chocolate, citrus fruits,
almond, persimmon, phyllo pastry

Eur. 70,00 p.p.

Includes welcome Prosecco, water, cover charge, and coffee service.
A curated selection of wines and cocktails is available à la carte.

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INFO E PRENOTAZIONI
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MENU

New Year's Day Lunch

January 1

Welcome Aperitif

Starter
Charcoal-grilled artichoke with crispy pecorino,
garlic cream, and turnip tops

First course
Traditional strascinate pasta with Podolica beef roll ragù,
smoked scamorza cheese, parsley sauce

Main course
Traditional lamb with ash-baked potato
and sautéed wild chicory

Dessert
White chocolate, citrus fruits,
pumpkin, frangipane, hazelnut, and vincotto

Eur. 65,00 p.p.

Includes welcome Prosecco, water, cover charge, and coffee service.
A curated selection of wines and cocktails is available à la carte.

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NEW YEAR'S EVE AT MASSERIA 2026

DECEMBER 31

New Year's Eve Dinner

start from 7.00 pm

LOUNGE APERITIFS
GOURMET TASTING DINNER

MIDNIGHT LIVE COOKING & THE LUMINOUS MAGIC OF FIREWORKS

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New Year's Eve Dinner

December 31st, 2025

Welcome Aperitif

Starters

Monkfish with vanilla, black cabbage, pomegranate

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Cauliflower from our garden "alla pizzaiola"

Primo

Risotto with scampi, marinated roots, Murgina apple

Main courses

Catch of the day, potato and pepper foam,
pancetta, candied lemon

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Traditional cotechino with lentils

Dessert

Toasted panettone, Masseria milk gelato, carob, and cocoa bean

The radiant magic of fireworks

Live show cooking at midnight

Sweet pettole , traditional sporcamuss, roasted chestnuts

Eur 140,00 p.p.

Includes welcome Prosecco, Masseria's organic wines, water, cover charge.
A curated selection of wines and cocktails is available à la carte.

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Happy Holidays

from
MASSERIA SAN PAOLO GRANDE

As the year gracefully unfolds, we extend our sincerest wishes for a journey filled with extraordinary moments, boundless joy, and inspiring discoveries.
May the coming days be adorned with love, serenity, and harmony, enriching your life with beauty and meaning.

We eagerly await the privilege of welcoming you back to your home at the Masseria, where timeless memories are waiting to be created and cherished once more.