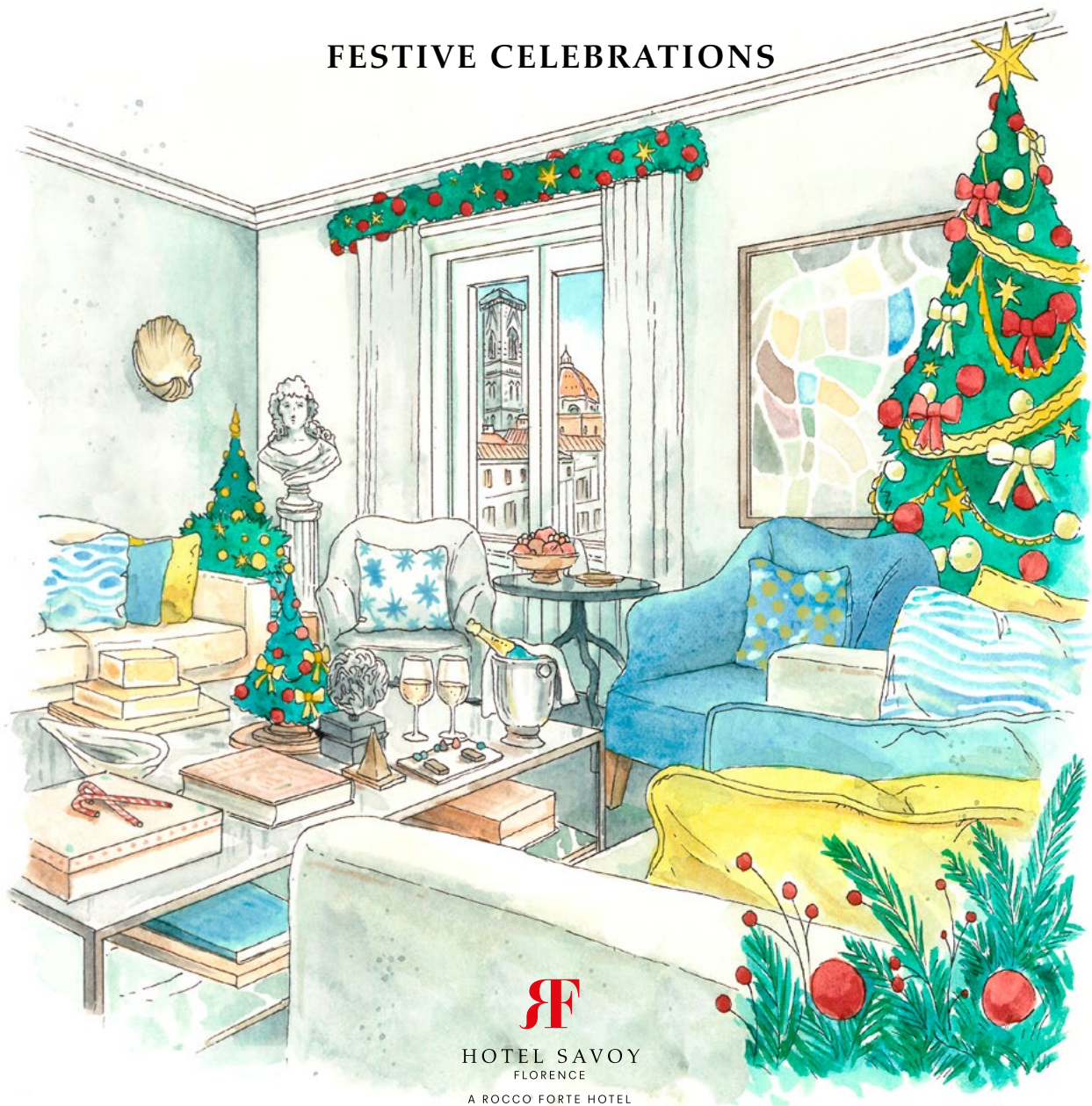


FESTIVE CELEBRATIONS



HOTEL SAVOY
FLORENCE
A ROCCO FORTE HOTEL



Your Florentine Christmas

With Florence illuminated beneath twinkling lights, mark the festive season with style and sparkle at Hotel Savoy.

As Piazza della Repubblica transforms into a winter tableau, our chefs are busy crafting festive dishes and showstopping desserts for you to enjoy with friends and family.

Come together in celebration in our elegant trattoria Irene, toast with seasonal cocktails at Bar Artemisia, and ring in the New Year at our gala dinner.

Here's to 2026.





Festive Calendar 2025

Thanksgiving Dinner
Thursday, 27th November
Irene

New Year's Eve Dinner
Wednesday, 31st December
Irene

Christmas Eve Dinner
Wednesday, 24th December
Irene

New Year's Brunch
Thursday, 1st January
Irene

Christmas Lunch
Thursday, 25th December
Irene

Thanksgiving Dinner

A moment of connection for our Florentine neighbours and visitors alike, honour Thanksgiving with an Italian flair. Fulvio Pierangelini's four-course dinner menu is a celebration of tradition with seasonal specialties and Tuscan flavours.

Menu:

Amuse-bouche

Colourful broccoli and stracciatella cheese

Pumpkin ravioli with chestnut cream

Stuffed roast turkey, crispy sweet potatoes, green beans, cranberry sauce and gravy

Cheesecake with raspberry ice cream

Coffee and Petit fours

Thursday, 27th November
€85 per person, excluding beverages





Christmas Eve Dinner

Gather friends and family for a sumptuous five-course Christmas Eve dinner at Irene. Begin with an amuse-bouche and a rich burrata starter, before elegant homemade lobster ravioli, concluding the most magical night of the year with a warm hazelnut delight.

Menu:

Amuse-bouche

Marinated raw fish, winter melon and spicy herbs

Burrata cheese, turnip tops and coloured broccoli

Homemade ravioli stuffed with lobster, baked cherry tomatoes and zolfino bean cream

Croaker fish, caramelized endive, watercress and citrus fruits

Warm hazelnut delight with mulled wine sauce

Coffee and petit four

Wednesday, 24th December
€95 per person, excluding beverages

Christmas Lunch

Enjoy a sophisticated alternative to a traditional Christmas Lunch. Fulvio Pierangelini has handpicked ingredients to create a five-course menu with seafood and seasonal delicacies to ensure your day is unforgettable.

Menu:

Mixed fried shrimp, squid and winter vegetables

or

Raw sea bass, marinated pear and white truffle

Homemade tortelli with chestnut flour and mushrooms, parmesan cheese, and black truffle

or

Homemade cappelletti pasta in chicken broth

Stuffed calamari, beccafico style, and stewed cabbage

or

Veal cheek, braised in Chianti Classico, mashed potatoes, broccoli and black truffle

Mandarin sorbet

Homemade Florentine Cartellate, mulled wine, and panettone ice cream

Coffee and petit four

Thursday, 25th December

€150 per person, excluding beverages





New Year's Eve Dinner

Celebrate the year's most anticipated evening with dinner and live music at Irene. Begin with oysters at Bar Artemesia before sipping a welcome flute of Ruinart Blanc de Blancs in our restaurant while counting down to 2026 with a six-course creative menu of Tuscan delights.

Menu:

Grilled and raw oysters

Vegetable crudités and colourful hummus

Amuse bouche

Langoustine, morel mushrooms, cauliflower and white truffle

Seared tuna, spices, raspberry sauce, oranges and rice

Ravioli with artichokes, pecorino cheese, red raw prawns and white truffle

Turbot, potato gnocchi, escarole, Asetra caviar

Wagyu fillet, goose liver, turnip tops and black truffle

Marinated pineapple with pink pepper ice cream

Chocolate soufflé with coffee sauce

Coffee and petit four

Wednesday, 31st December
€380 per person, excluding beverages

New Year's Eve Dinner Wine Paring

At Irene's New Year's Eve dinner, every flavour is enhanced by a thoughtful wine pairing. The evening finds its highest expression in the Super Tuscan, wines of depth and elegance, born from Tuscan tradition yet crafted with a modern vision, perfect to celebrate new beginnings.

Wines:

Sauvignon Quarz 2023
Terlan

Cervaro della Sala 2022
Antinori

Tignanello 2021
Antinori

Ruinart brut rosè s.a
Ruinart

Wednesday, 31st December
€150 per person





New Year's Day Brunch

Welcome 2026 at our New Year's Day Brunch, with a menu designed by Fulvio Pierangelini. With live music and little ones well entertained throughout, enjoy an abundant feast of classic Italian dishes and homemade pastries.

Amuse-bouches

Raw vegetables crudités and colourful hummus
Homemade focaccia with cherry tomatoes

Appetisers at the center of the table

Vegetable parmigiana, eggs Benedict
Salmon slices, lime, yogurt, cucumber and fennel
Avocado and papaya bruschetta
Beef carpaccio, goat cheese, fried capers and wild herbs

Main courses

Pasta with chickpeas and red prawns
Homemade ravioli stuffed with potatoes, ricotta cheese and pepper
Homemade cappelletti pasta in chicken broth

Sea bass and caponata, sicilian-style vegetables

or

Lamb rosettes, creamed potatoes with olive oil, Romanesco broccoli and black truffle

A selection of our homemade desserts

Thursday, 1st January

€120 per person, excluding beverages

Celebration Ideas

In-suite private dinner

Enjoy a private dinner in one of our suites and admire views of the city. Design your menu together with our chefs at Irene.

Private Dining and Corporate Events

Our chefs have created special banqueting menus for this festive season, with dishes inspired by traditional Tuscan recipes, original and captivating ideas that will bring holiday cheer to your event. We can also design a bespoke menu with to your tastes upon request.





Gift Certificates from Rocco Forte Hotels

**Treat that special someone to a very special gift with
a Rocco Forte Gift Certificate.**

Choose from an array of experiences, from dinner at Irene and cocktails at Bar Artemisia, to an unforgettable overnight stay in one of our Rocco Forte hotels.

For gift suggestions, please call +39 05 527351,
e-mail reception.savoy@roccofortehotels.com
or [click here](#) or scan the QR code below to purchase our gift
certificates online.



Hotel Savoy

Prenotazioni

reception.savoy@roccofortehotels.com
Tel: +39 05 527351

Prenotazioni Camere & Suites

reservations.savoy@roccofortehotels.com
Tel: +39 05 54652165

Concierge

concierge.savoy@roccofortehotels.com
Tel: +39 05 52735836

Prenotazioni Ristorante e Bar

irenefirenze@roccofortehotels.com
Tel: +39 05 52735891

Prenotazioni Spa

concierge.savoy@roccofortehotels.com
Tel: +39 05 52735836

Prenotazioni Meeting ed Eventi

events.savoy@roccofortehotels.com
Tel: +39 06 32888999

📷 **Instagram:** @hotelsavoyflorence

📘 **Facebook:** @hotelsavoyflorence



ROCCO FORTE HOTELS

**HOTEL AMIGO BRUSSELS, THE BALMORAL EDINBURGH, HOTEL SAVOY FLORENCE,
BROWN'S HOTEL LONDON, ROCCO FORTE HOUSE MILAN, THE CARLTON MILAN,
THE CHARLES HOTEL MUNICH, VILLA IGIEA PALERMO, MASSERIA TORRE MAIZZA PUGLIA,
HOTEL DE LA VILLE & HOTEL DE RUSSIE & ROCCO FORTE HOUSE ROME,
ROCCO FORTE PRIVATE VILLAS & VERDURA RESORT SICILY,
HOTEL ASTORIA ST PETERSBURG
FUTURE OPENINGS: NAPLES, NOTO, SARDINIA**

ROCCOFORTEHOTELS.COM