

★ *Menu 1*

Glass of sparkling wine

**

Stuffed squids on a tender creamy savoy
cabbage with cumin

Taleggio cheese croquettes with duck liver
paté and chick peas cream

**

“Cacio e pepe” Ravioli pasta with
crispy bacon and sage

**

Braised cheek veal with sweet&sour onions

**

Double chocolates mousse
English cream and mango ice cream

**

Coffee

Chianti gallo Nero 1/3 pp.
Mineral water

42,00€

+ 10% VAT

Menu 3

Glass of sparkling wine

**

★ Grilled marinated octopus with Jerusalem
artichokes puree

Crispy polenta with boiled salami
and black truffle

**

Pumpkin rice with smoked Scamorza cheese

**

Filet mignon with caramelized shallots & silver
skin onions and gratinated potatoes

**

Chocolate lava cake with licorice ice cream

**

Coffee

Chianti DOCG wine 1/3 pp.
Mineral water

52,50€

+ 10% VAT

Menu 2

Glass of sparkling wine

**

Duck breast in a citrus marinade on a grape
and almond salad with sakè reduction sauce

Pecorino cheese flan with red onions soup

**

★ “Cappellacci” pasta with artichokes,
rabbit sauce and toasted olives

**

Veal fillet in a bone marrow sauce with
saffron rice cake and celeriac cream

**

Lemon cream and raspberry tartlet
with iced anise

**

Coffee

Tuscan red wine 1/3 pp.
Mineral water

47,00€

+ 10% VAT

Menu 4

Glass of sparkling wine

**

Purée of dried cod, crispy wafer of leaf cabbage
on a chick peas cream with rosemary
and black pepper

Taleggio cheese dumplings with basil pesto

**

Ravioli pasta with clams, lemon and courgettes

**

Shi drum fillet with wiss chard,
Cacciucco reduction sauce and tuffed potatoes

**

★ Lime cake and Breton biscuit on
a red currants and ginger sauce

**

Coffee

Tuscan white wine
Mineral water

56,50€

+ 10% VAT