

CHRISTMAS MENU

Amuse-bouche

STARTERS

Pappa al pomodoro, smoked provola gratin and hazelnut crumbs
(1,7,8,12)

Mashed cod, potatoes and black cabbage
(1,4,7,12)

FIRST COURSE

Pici with porcini mushrooms, smoked duck and PGI pecorino fondue
(1,3,7,8,12)

SECOND COURSE

IGP Beef Braised for a long time, creamy broccoli and red fruits
(1,7,8,12)

DESSERTS

*Vanilla mascarpone mousse, IGP "panettone" cubes, butter,
and 70% dark chocolate*
(1,3,7,8,12)

Traditional dessert tasting
(1,3,7,8,12)

€ 48,00 per person, includes water and coffee