

EASTER  
TASTING MENU

*Starters*

Beef PGI, marinated yolk in Vin Santo and hazelnuts (1,3,8,12)

Crispy dome with artichokes, Tuscan raw ham and mint mayonnaise (1,3,7,8,12)

*First courses*

Tagliatelle, smoked suckling pig's "guanciale" and asparagus in two textures  
(1,3,7,12)

Risotto with radicchio, Pienza pecorino cheese, and Chianti wine reduction (7,12)

*Main course*

Slow-cooked "ossobuco", saffron, puntarelle and candied lemon zest (1,7,8,12)

*Dessert*

Double chocolate cake with amaretti cookies and raspberries (1,3,7,8,12)

€ 52,00 per person  
Cover charge, water, and coffee included

