

DECEMBER SET MENU

STARTERS

ZUPPA DI CASTAGNE CON BURRATA

Chestnut soup with fresh burrata cheese

VITELLO TONNATO

Veal tonn 

IMPEPATA DI COZZE E VONGOLE

Clams and mussels in a white wine sauce

MAINS

ROLL  DI TACCHINO RIPIENO DI CASTAGNE SALSA AI CRANBERRY E INSALATA DI CAVOLETTI E TARTUFO

Turkey roll stuffed with chestnut cranberry sauce, truffle and brussel sprout salad

RANA PESCATRICE ARROSTITA CON DATTERINO CAPPERI E OLIVE NERE SERVITA CON CIME DI RAPA

Monkfish tail in a datterino tomato capers and black olive sauce served with turnip greens

RISOTTO AI FUNGHI SELVATICI

Wild mushroom risotto

DESSERT

TRONCHETTO NATALIZIO

Chocolate and cranberry mousse with hazelnut dark quase

TORTINO AL CIOCCOLATO

Chocolate fondant

 40.00 / Per person for 3 courses

 33.00 / Per person for 2 courses

Prices include VAT. A discretionary 12.5% service charge will be added to the final bill.
