

FESTIVAL

TUSCANY & TRUFFLE

MENU

STARTER

Selection of antipasti platter with sliced old prosciutto ham, salami, mortadella and creamy buratta cheese accompanied by its condiments and focaccia bread

Carpaccio of marinated duck breast with truffle emulsion,
Reggiano parmesan shavings, aragula leaves and rock salt grissini

Tuscany 'Frutti di Mari' risotto with pomodoro secchi,
artichoke hearts, spinach and mascarpone cheese.

Our famous Tuscany creamy polenta with truffle oil, spinach and pork chorizo sausage

Selected mushrooms sautéed with garlic, crunchy green salads and truffle oil (VEG)

SOUP

Thick tomato soup with foccacia bread

Minestrone of lamb with young vegetables and pasta topped
with freshly grated parmesan cheese and organic extra virgin olive oil drizzles

MAIN COURSE

'Tuscan style' Wagyu cuberoll steak MB 6-7 served
with home made truffléed raviolis in salsa di pomodoro

Baked Red Mullet fish fillet brushed with olive tapenade
and fresh herbs accompanied with gnocchi 'al burro' and slices of black truffle

Farmer's chicken supreme cooked Satimbocca style,
Alfredo fettuccini and black diamond gravy

Canelloni filled with salsa di pomodoro in a verdi-ricotta gravy
and paprika-chilli pesto (VEG)

DESSERT

Our refreshing and simple vanilla panacotta topped with wildberries coulis

Famous traditional Italian tiramisu topped with Barry cacao

Amaretto macaron with coffee cream sauce and balsamico glazed strawberries