



## menu

\$98++ per guest

Daily Made Buratta With Tomato Sabayon

Pan-Fried Pecorino Cheese

"Tegamino" Egg With Black Truffle Puree And Cheese Fondue

"Prosciutto" Parma Ham With Rock Melon



"Stracci" Whole Wheat Pasta With Braised Tuscan Wild Boar In Red Wine

Or

"Papardelle" With Pork Pancetta, Onions And Tomatoes "Amatriciana"

Or

Risotto "Tartufo" With Black Truffles And Mascarpone Cheese



Sea Bream Oven-Baked In A Crust Of Sea Salt "Al Sale",  
Served With Poached Broccoli

Or

Slow-Roasted Pork Belly "Maiale"  
With Black Figs In Balsamico-Honey

Or

Grilled Beef Tenderloin "Tagliata"  
With Portobello Mushrooms And Bagnetto Sauce



Classic Mascarpone "Tiramisu" With Coffee, Biscuits And Cacao

Or

Oven Baked Dark Chocolate "Crostata" Served With Milk Ice Cream

Or

"Sorbetti" Lemon, Raspberry And Strawberry Sherbet