



## *New Year menu*

*Soup of lentils and black truffle*

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*Smoked duck breast on valerian bed with balsamic vinegar and orange*

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*Baked eggplant tower*

*Artichoke delight with Parmesan cheese sauce*

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*Risotto "La Pila Vecia" by Ferron to Porcini Mushrooms*

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*Hand-made cutlery with "Beltrami" pecorino cheese*

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*Braised from Chianina to the Sagrantino di Montefalco*

*Mashed potato*

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*"Torroncino" ice cream and Grand Marnier with melted chocolate*

*White: Grechetto dei Colli Martani Az. Agr. Italo Di Filippo (organic wine)*

*Red: Sangiovese dell'Umbria Az. Agraria Italo Di Filippo (organic wine)*

*The year-end toast: Moscato d'Asti docg*

*Caffè*

**€ 70,00**