



New Year menu

Smoked duck breast on a bed of valerian with balsamic and orange vinegar

Soup of greeting lentils and black truffle

Artichoke flan with Parmesan sauce

"Fagianetti" cappelletti with pheasant filling handmade in pheasant broth

Handmade tagliatini with pecorino cheese aged in the pit by "Vittorio Beltrami"

Veal Shank with Vino Santo with onions and sweet and sour potatoes

Grand Marnier semifreddo and melted chocolate almonds

The white: Grechetto dei Colli Martani Az. Agraria Italo Di Filippo (organic wine)

The red: Sangiovese of Umbria Az. Agraria Italo Di Filippo (organic wine)

The end of year toast: Moscato d'Asti docg

Coffee

€ 75,00