

## Christmas Dinner 8th December 2022

**Total price EUR 72** which includes:

- Starter
- Main Dish
- Dessert
- Water, Wine and Caffè'

**Please inform us via email your preference for each category and whether you have any intolerance/food allergy**

### **STARTERS:**

#### **Polpo Fritto**

*Octopus terrine with a cream of fennel, orange gel and fresh grapes.*

#### **Burrata V**

*Fresh burrata from Puglia, grilled pumpkin cream, sweet&sour radicchio, almonds and truffle oil.*

#### **La Porchetta**

*Traditional home-made porchetta, sauteed bio chicory, broccoli and sweet&sour red onions.*

### **MAIN DISH:**

#### **Risotto con Grana Padano e funghi V**

*Risotto with Grana Padano cheese, sauteed mushrooms, balsamic vinagrette and autumn crumble.*

#### **Ravioli ricotta, spinaci e ragù di manzo**

*Homemade ravioli filled with ricotta and spinach, beef ragu, bio smoked ricotta and cauliflower.*

#### **Tagliatelle carbonara e gambero rosso**

*Tagliatelle carbonara with Sicilian red shrimps and bottarga*

### **DESSERT:**

#### **Tiramisù**

*Italian coffee-flavoured cake with mascarpone crème.*

#### **Sgroppino**

*Lemon sorbet, vodka and prosecco.*

#### **Bavarese alla nocciola e caramello**

*Hazelnut bavarese with short crust pastry, orange gel and salted caramel.*

#### **Semifreddo al melograno e mandorle**

*Pomegranate semifreddo with almonds, white chocolate and pomegranate gel.*