



FALL MENU

Buffet appetizer

At the table: to choose 1 entrée, 2 first courses, 1 \ 2 second courses

Entrée

Cream of pumpkin with fried leek and almond flakes
Galantina chicken with pistachio and black truffle
Mushrooms cooked with parsley and garlic with scallop shells
Bows with cheese and pears in white sauce and sichuan pepper

First

Mushroom Risotto
Risotto with pumpkin and rosemary
Risotto with black-squid , mussels and saffron
Ravioli with polenta and Montasio with radicchio and hazelnuts
Buckwheat ravioli with venison , chickpeas' sauce and rosemary
Squares of Chianina and cardoncelli of mashed potatoes and strips of ham
Ravioli with creamy mozzarella and leaves of spinach with butter and sage

Second

Quails with grapes with quenelle of yogurt and aromatic herbs , and chicory
Magret of duck with pomegranate and apples puree
Gran pezzo beef with chestnut puree
Pepeoso all'imprunetana with purple potato pie
Dome of the sword, yellow squash and mushrooms
Monkfish \ salmon baked in foil with dill and fennels

Coffee and pastry

Cake or dessert to define

Open bar