



Christmas Menu

Lunch 25th of December 2023

Chef's welcome

Mortadella and pistachio
Rosemary shortbread, marinated pumpkin and tangerine
Friggione Tuille
Bolognese style bon bon

Wine Pairing

Champagne Brut Nomine-Renard (Chardonnay, Pinot Nero, Pinot Meunier)

Starters

Fassona beef tartare, foie gras, truffle and Shitake

Wine Pairing

Nebbiolo Monterosa Filari Del Rosa Colline Novaresi

Guinea fowl breast with barbecue sauce, turnip greens and potatoes

Wine Pairing

Nebbiolo Monterosa Filari Del Rosa Colline Novaresi

First Course

Tortellini in capon broth

Wine Pairing

Lambrusco Grasparossa Van Der Syde

Main Course

Beef cheek, pumpkin, kale and licorice

Wine Pairing

Merlot Colli Bolognesi Aldrovandi

Dessert

Gianduia, Macadamia nuts and hazelnut ice cream

Panettone

Small assorted pastries

Wine Pairing

Albana Passito Colle Del Re U.cesari

Euro 150,00

Per person • 10% VAT included

Paired wines included