

Autumn tasting dinner

MEAT MENU OPTION

Guinea fowl salad with pumpkin and chestnuts
•
Fagottino with porcini mushrooms and parmesan fondue
•
Risotto with radicchio, luganega sausage and drops of gorgonzola cheese
•
Beef cheek with Amarone wine sauce and wild mushrooms
•
Millefeuille with Chantilly cream and Guanaja chocolate

FISH MENU OPTION

Small selection of raw fish of the day with lemon air and soy caviar
•
Soft polenta with Venetian-style black cuttlefish and Vicentina-style cod
•
Risotto with wild mushrooms and truffles
•
Salmon steak with autumn vegetables
•
Persimmon sgroppino with vodka soup and crunchy hazelnuts

€ 150 per person (including 10% VAT and paired wines)