



Menù

Starters

A greeting from the kitchen

Marinated salmon scented with Blend Blu EVO oil,
truffle from our Apennines and crispy waffles

First course

Homemade ravioli pasta glazed
with Blend Blu EVO oil, stuffed with Jerusalem artichoke
with creamy and crispy artichoke variation

Second course

Sea bass fillet with lemon sauteed beets
and sprout salad

Desserts

Pancake stuffed with dairy mascarpone cheese,
Podere Rio Rosso almonds and pear custard

Friandises