

25.12.2022

Christmas Lunch

Galantine of guinea fowl and cotechino mixed greens salad, apple vinegar, pumpkin seeds and friggione ice cream



Fondant with a liquid heart of malga cheese broccoli and Nero di Norcia black truffle



Open lasagna with duck ragout cardoons and saffron



Traditional tortellini in broth



Braised beef cheek
mashed potatoes with EVO oil, turnip greens
and candied bergamot



Chestnuts with undergrowth scent cassis, rosemary and vanilla