

Food & wine tasting menu land

Tasting Hors D'ouvres

Pumpkin flower with ricotta cheese and honey mushrooms
Roulade in phyllo dough with prosciutto and buffalo
Beef filet tartar with asparagus mayonnaise

Served with Rosè Wine: **Scaia - Rosato – Tenuta
S. Antonio - Veneto**

Tasting pasta course

Ravioli stuffed with cheese & pepper
Handmade spaghetti with beef, honey mushrooms and pecorino cheese

served with Red Wine: **Ruit Horae – Caccia al Piano - Toscana**

Tasting meat

Slowly braised beef cheek
Roasted suckling pig

served with Red Wine: **Nearco – Col D'Orcia - Toscana**

Dessert

Express tiramisu

served with Sweet Wine: **Corimei – Schola Sarmenti - Puglia**

Euro 69,00 per persona wines not included
Euro 85,00 per persona wines included

Food & wine tasting menu sea

Tasting Hors D'ouvres

Grilled octopus
Home-smoked Salmon
Fried cod fish

served with White Wine: **Chardonnay Teresamannara - Cantele - Puglia**

Tasting pasta course

Ravioli stuffed with smoked salmon and burrata cheese
Vermicelli with octopus

served with Rosè Wine: **Scaia - Rosato – Tenuta S. Antonio - Veneto**

Tasting fish

Sea bass fillet oven cooked with mushrooms and rolled with zucchini
Catch of the day encrusted with potatoes

served with White Wine: **Follia – Piana dei Castelli - Lazio**

Dessert

Cheesecake with nuts and honey

served with Sweet Wine: **Ramandolo - Dario Coos - Friuli**

Euro 69,00 per persona wines not included
Euro 85,00 per persona wines included

Roman style cuisine tasting menu

Tasting Hors D'ouvres

Pumpkin flower with ricotta cheese and basil
Roulade in phyllo dough with prosciutto and buffalo
Codfish balls on chickpeas cream and rosemary

Served with Red Wine: **Piana dei Castelli – Piana dei Castelli - Lazio**

Tasting pasta course

Cubed Carbonara: tasting of three different kind of carbonara, classic with bacon, parmesan and pecorino cheese, egg; with seasonal mushrooms; with black truffle.

Served with Red Wine: **Massitium – Cesanese del Piglio D.O.C.G. – Pileum - Lazio**

Tasting meat

Roasted suckling pig
Breaded cod fish, roasted and served with julienne carrots with butter

Served with Red Wine: **Merlot Linea Storica– Casale Mattia -Lazio**

Dessert

Soft cake roman style with black cherry

Served with Sweet Wine: **Capitolium – Tenuta Sant'Andrea -Lazio**

Euro 69,00 per pax wine not included
Euro 85,00 per pax wine included



Food & wine tasting menu

The truffle

This tasting menu can be served with black or white truffle

Tasting Hors D'ouvres

Buffalo burrata cheese and truffle
Beef fillet tartar and truffle oil
Pumpkin blossom with ricotta and truffle

Accompanied with Red Wine : **Casamatta – Bibi Graetz - Toscana**

Tasting pasta course

Tonnarelli with butter, parmesan and truffle
Carbonara with truffles

Accompanied with Red Wine: **Montepulciano Tre Saggi – Abruzzo -
Talamonti**

Tasting meat

Sliced Duck Breast glazed with honey and truffles
Slowly braised beef cheek with truffles

Accompanied with Red Wine : **Amarone della Valpolicella – Tenuta S.
Antonio - Veneto**

Dessert

Tasting of Desserts

Accompanied with Sweet Wine: **Recioto – Bertani - Veneto**

Black truffle

Euro 95,00 per persona wines not included
Euro 125,00 per persona wines included