

# The tasting Menu

## Food & wine tasting menu - land

### Tasting appetizers

Fried zucchini blossom with ricotta cheese and season mushrooms  
Roulade in phyllo dough with prosciutto and burrata cheese  
Beef fillet tartar with asparagus mayonnaise

Served with rosè wine: Aka – Produttori di Manduria - Puglia

### Tasting pasta course

Ravioli “ cacio e pepe “ (stuffed with cheese & pepper)  
Handmade spaghetti with beef fillet, mushrooms sauce and pecorino  
cheese

served with red wine: Rosso di Montalcino – Altesino - Toscana

### Tasting meat

Slowly braised beef cheek  
Roasted suckling pig

served with red wine: Valpolicella Superiore Ripasso– Domini Veneti - Veneto

### Dessert

Express tiramisu

served with raisin wine: Vin Santo – Castelgreve - Toscana

Euro 79,00 per person wines not included  
Euro 95,00 per person wines included

## Food & wine tasting menu - sea

### Tasting appetizers

Grilled octopus  
Home-smoked salmon  
Fried cod fish

served with white wine: Langhe bianco – Angelo Negro - Piemonte

### Tasting pasta course

Ravioli stuffed with smoked salmon and burrata cheese  
Hand made spaghetti with octopus and cherry tomatoes

served with rosè wine: Aka – Produttori di Manduria- Puglia

### Tasting fish

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

served with white wine: Hermes Diactoris II- Omina Romana - Lazio

### Dessert

Cheesecake with nuts and honey

served with raisin wine: Ramandolo - Dario Coos - Friuli

Euro 79,00 per person wines not included  
Euro 95,00 per person wines included

## Food & wine tasting menu - Roman style cuisine

### Tasting appetizers

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

Served with red wine: Massitium – Cesanese del Piglio D.O.C.G. – Pileum - 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: Hermes Rosso– Omina Romana -Lazio

### Tasting meat

**Lamb medallion**  
**Breaded cod fish, roasted and served with julienne carrots with butter**

Served with red wine: Baccarossa – Poggio le Volpi - Lazio

### Dessert

**Soft cake roman style with black cherry**

Served with raisin wine: Capitolium – Tenuta Sant'Andrea -Lazio

Euro 79,00 per person wines not included  
Euro 95,00 per person wines included

## Food & wine tasting menu The truffle

### Tasting appetizers

**Burrata cheese and truffle**  
**Beef fillet tartar and truffle oil**  
**Pumpkin blossom with ricotta and truffle**

Served with red wine : Primitivo – Tenute Rubino - Puglia

### Tasting pasta course

**Tonnarelli with butter, parmesan and truffle**  
**Carbonara with truffles**

Served with red wine: Nebbiolo Langhe – Angelo Negro- Piemonte

### Tasting meat

**Roasted suckling pig and truffle**  
**Slowly braised beef cheek with truffle**

Served with red wine : Amarone della Valpolicella – Tenuta S. Antonio - Veneto

### Dessert

#### Tasting of Desserts

Served with raisin wine: Recioto – Domini Veneti - Veneto

#### Black truffle

Euro 95,00 per person wines not included

Euro 125,00 per person wines included

White truffle ( in season – available September – December )

Euro 185,00 per person wines not included

Euro 215,00 per person wines included