



Christmas Lunch

December 25th 2019

Welcome sparkling wine and

Veal tail balls in a tomato sauce, Celery gel, coffee powder

Home made tortelloni beef stuffed, in a broth, bergamotto flavour

*Oven baked paccheri pasta stuffed with borlotti beans cream, pecorino cheese mousse
and Rosemary Honey, crunchy artichokes*

*Lamb cutlet Roman style served with chicory and cabbage sauteè, mush potatoes
mint flavour*

Home made tiramisù

Euro 60,00 p.p. vini inclusi Wine included

