

The tasting Menu



Food & wine tasting menu - land

Tasting Hors D'ouvres

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

Served with rosè wine: Scaia – Tenuta S. Antonio - Veneto

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 Montefalco – Tenuta Alzatura - Umbria

Tasting meat

Slowly braised beef cheek
Roasted suckling pig

served with red wine: Rosso di Montalcino – San Giorgio - Toscana

Dessert

Express tiramisu

served with raisin wine: Vin Santo – Castelgreve - Toscana

Euro 69,00 per person wines not included
Euro 95,00 per person wines included

Food & wine tasting menu - sea

Tasting Hors D'ouvres

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: Scaia – Tenuta Sant'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: Chardonnay Teresa Manara - Cantele - Puglia

Dessert

Cheesecake with nuts and honey

served with raisin wine: Ramandolo - Dario Coos - Friuli

Euro 69,00 per person wines not included
Euro 95,00 per person wines included

Food & wine tasting menu - Roman style cuisine

Tasting Hors D'ouvres

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: Merlot Linea Storica– Casale Mattia -Lazio

Tasting meat

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

Served with red wine: Hermes Rosso– Omina Romana -Lazio

Dessert

Soft cake roman style with black cherry

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

Euro 69,00 per person wines not included

Euro 95,00 per person wines included

Food & wine tasting menu The truffle

Tasting Hors D'ouvres

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 149,00 per person wines included

White truffle

Euro 185,00 per person wines not included
Euro 210,00 per person wines included