



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 buffalo 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 pecorino cheese & pepper)
Handmade spaghetti with beef fillet, mushrooms and parmigiano reggiano

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 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, cherry tomatoes and pecorino romano cheese

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 and spinach

served with white wine: Hermes Diactoros 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 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: 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 Hors D’ouvres

Buffalo burrata cheese, anchovies and truffle

Beef fillet tartar and truffle oil

Pumpkin blossom with ricotta and truffle

Served with red wine : Neama – Produttori di Manduria - 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

Euro 185,00 per person wines not included

Euro 210,00 per person wines included