

TASTING MENU

10 course menu

"A Taste of Italy" – a trip through Italian Gastronomy and Traditions

Mozzarella di Bufala Campana DOP

From Paestum and a small producer, we get this amazing handmade buffalo mozzarella.

Gamberoni alla griglia

Red large shrimp, Sicilian orange-scented, from the Mediterranean (green light from WWF).

Scorfano in guazzetto

Redfish fillet with Piennolo tomatoes from the area of the Vesuvius volcano, Taggiasche olives, capers from the Pantelleria Island and bruschetta with our home made Pesto alla Genovese.

Sorbetto

We neutralize the taste buds with a liquid sorbet.

Carpaccio di Bresaola di Chianina Toscana

Bresaola carpaccio, topped with lettuce, virgin olive oil, arugula salad and planed Parmigiano Reggiano.

Ravioli

Fresh pasta filled with porcini mushrooms.
Served with a prestige black truffle cream.

Costolette d'agnello

Lamb racks on a bed of cream broccoli topped with shredded Pecorino Gran Riserva del Fondatore from "Il Fiorino".

Il Cervo

Venison fillet with porcini mushrooms and black truffle.

Formaggio

Italian high quality cheese served with accompaniment.

Dolce

The kitchen composes a dessert that is fitting for these enjoyable dishes.

1100

Our menu is only served if requested by all guests at the table.