



SATURDAY 25TH MARCH 2023

STARTERS

Soused (marinated) trout with pumpkin and cereal bread

Celeriac mousse, crunchy Trentingrana cheese and raw ham

FIRST COURSES

Asparagus ravioli with saffron onions, browned ham and potato mousse

Half sleeves pasta with octopus ragout, creamy mozzarella and lemon

Risotto with truffle and gratinated egg yolk

MAIN COURSES

Lamb rack with walnuts, creamy pistachio and apple

Beef stewed with alpine curry and potato polenta

Prawns and vegetable tempura

The Sommelier recommends:

Chambave Muscat, La Vrille € 32,00

Montepulciano d'Abruzzo "Mazzamurello", Torre dei Beati € 46,00

Bombino Bianco Brut, D'Arapi € 50,00