

Welcome Entrée with a glass of sparkling wine

Pumpkin tartlet, matured Taleggio cheese sauce and crunchy leaf cabbage

Tortellini from Valeggio in capon broth

Paccheri filled with ricotta cheese and goose ragout served with Porcini mushrooms cream and fried lotus flower

Guinea fowl breast with smoked buckwheat flour sauce, chanterelles mushrooms and crunchy Romanesco cauliflower

Panettone "Infermentum" with three chocolates and vanilla sauce

Coffee with small pastries

€ 75 per person, drinks excluded info +390309144585, info@roseesapori.eu

