



## Sample Menu

These are some sample of dishes you will find in our menu around the year

### Primavera - Spring

#### **Ravioli Ricotta e Spinaci**

Handcrafted ravioli filled with homemade ricotta cheese and spinach, Laudato - Gabrielloni extra virgin olive oil, sage \* V

#### **Carre' d'Agnello con Vino Rosso e Patate**

Rack of lamb, Barbera D'Asti DOCG red wine reduction, Jersey Royal potatoes

#### **Trota Salmonata al Miele con Asparagi**

Honey-roast sea trout, wild fennel, asparagus

### Estate - Summer

#### **Sardine Grigliate**

Grilled sardines, rosemary, lemon, Solivo - Gabrielloni extra virgin olive oil

#### **Tortelloni alla Parmigiana**

Tortelloni filled with aubergine parmigiana served with a light tomato sauce and Parmigiano Reggiano D.O.P. cheese \* V

#### **Zuppa di Pesce**

Fish stew with cod, clams, mussels, calamari, red Mediterranean prawn, king prawns, garlic, chilli, lobster bisque, tomato and toasted rustico bread crostone



## Autumno - Autumn

### **Ravioli al Granchio**

Handcrafted ravioli filled with hand-picked crab meat, lemon and hint of chilli served with lobster bisque, cherry tomatoes

### **Pernice al Caffè**

Wild partridge breast with vanilla mash, chestnuts and coffee sauce

### **Coniglio in Porchetta**

Wild, boneless rabbit filled with Tuscan sausages and green cabbage, wrapped with pancetta and served in its own juice with rosemary new potatoes

## Inverno - Winter

### **Capesante Caramellate con Citronella**

Caramelized queen scallops with lemon grass butter

### **Ravioli di cervo con Tartufo Nero**

Hand craft ravioli filled with wild venison, black truffle sauce

### **Oca Arrosto con Castagne e Salsiccia**

Roast goose with chestnut and Tuscan sausages