



MENU

Pecorino romano (DOC) cheese cream, Genzano bread
with Amatrice ham

Polenta with roasted porcini mushrooms and crispy pork cheek
Platter of latium Caciottine (cheese)
with Taggia olives, chilli pepper, orange zest and walnut salad

Fried and battered vegetables
Green coriander sauce with lime, olive oil and black pepper
Spicy cherry tomatoes

Boiled meats

Cappelletti (stuffed pasta) in capon broth Artusi style
Baked lasagnette with artichokes and wild mint

Taleggio's cream (cheese cream)

Grilled and flavoured Scottona fillet steak
with butter and flowers

Saltimbocca (meat roll) sparkling wine flavoured
with ham and sage

Potatoes with Himalayan salt and thyme
Baked confit tomatoes with rosemary and basil

MENU PER CAPODANNO



it's time to shine...



Stuffed fruits with sorbet

Handmade panettone and pandoro from Dolci Desideri
Madagascar vanilla cream
Dark chocolate (70%) with chilli peppers
Mascarpone cheese cream

Zampone Modena with lentils from Castelluccio

From Renella's bakery:

Durum wheat bread
Roman-style pizza
Crispy pizza with rosemary and sesame
Home-made breadsticks
Bread flavoured with walnut, sesame and olives

*White and red wines from Castelli wine cellar
Still and sparkling water (San Benedetto)
Sparkling wine/Prosecco*

MENU PER CAPODANNO



it's time to shine...