

Christmas Lunch

Entrée

Lobster medallion, small roasted sausages and seared foie gras

Glass of bubbles

Starter

Capricciosa salad, pumpkin and sausage strudel, creamed cod
and soft leeks on fried panella

First courses

Mortadella Plin on pecorino fondue with hay and nutmeg

Tortellini in capon broth and black truffle cloud

Main course

Guinea fowl stuffed with chestnuts served with salted sweet potatoes

Desserts

Iced chocolate cake with coffee, Marsala and pineapple sauce

Panettone and Pandoro with chocolate sauce and vanilla cream

Christmas candies

Natural and sparkling mineral water

Tuscan wines selected from our cellar

Coffee