

Dinner with Bacchus

Special menu paired with Banfi wines

Poached egg and golden Cardoncelli with slow cooking veal cheek
Paired with Fontanelle Banfi 2019



Bottoni pasta stuffed with duck, fondant with celeriac and licorice powder
Paired with Fonte alla Selva 2015 Chianti Classico Gran Selezione



Beef fillet variation: larded on fried sage with anchovies; smoked tartare with
cinnamon chestnut dumpling
Paired with Poggio alle Mura 2016 Brunello di Montalcino DOCG



Small persimmon soup with pecorino cheese and chocolate beans



Cremino with hazelnut and drops of raspberries
Paired with Florus 2017 Moscadello di Montalcino DOC

€52,00 per person

