

Feast of Boiled Meats

WALLEN

Starters

Pan-fried meatballs with boiled meat Local cured meats, mini salamis and dry-cured beef served with our homemade pickled vegetables



Medley of boiled meats including veal headcheese, beef tongue, pork sausage, stewing hen, oxtail, shoulder chuck, pig's trotter

## served with

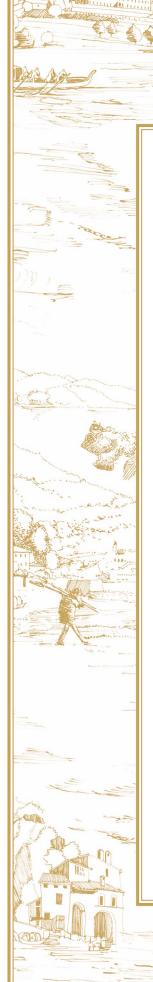
Boiled potatoes and carrots, onions with balsamic vinegar Lemon mayonnaise, spicy fruit compote, traditional green sauce, romesco sauce, pearà sauce, honey sauce and horseradish sauce

Cup of broth

Dessert

Creme caramel bar

250 euros per person excluding beverage



A Polenta Feast

NA ANDE

Starters

Cured meats and cheese from Valtellina served with our homemade pickled vegetables, jams and spicy fruit compote

Crispy polenta with *missoltino* sun-dried and grilled fish

Polenta and...

*Polenta* served in a traditional copper pot and paired with sweet *gorgonzola*, sautéed *porcini* mushrooms, fried eggs, red wine braised beef

Polenta uncia, polenta in a traditional copper pot with butter and melted cheese

Dessert

*Amor Polenta* sponge cake served with warm marsala custard and vanilla ice cream

250 euros per person excluding beverage





A Feast of Wild Game

MANDER

Starter

Venison carpaccio, hazelnut crisp and black truffle



*Tagliatelle* pasta with wild boar ragu

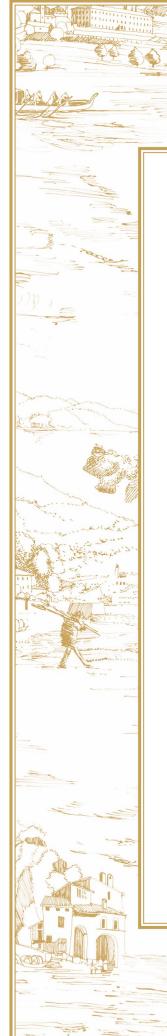
Main Course

Hare à la Royale

Dessert

Winter citrus crêpes suzette

250 euros per person excluding beverage



Festive Feast of Foul

W W M M M

Starter

Oil-packed guinea fowl served with our homemade pickled vegetables



*Tortellini* with braised meat and vegetables served in fortified capon broth

Main Course

Organic chicken from the Laura Peri farm roasted with butter and aromatic herbs and served with baked potatoes, baked baby onions with balsamic vinegar and herb tubers

Dessert

Viviana's homemade brioche served with warm Marsala custard

250 euros per person excluding beverage