

Menu Giove
(Divinity of goddess)

Welcome of prosecco, fried salt cod and mixed vegetables,
vol-au-vent filled with Parmesan cheese cream,
stone cooked tart filled

Starters

Lamb raw ham served with valerian salad and
juniper pan brioche

Short pastry salted tart,
filled with parmesan Reggiano cream,
asparagus and black truffle



Pasta

Casket of fresh pasta stuffed with porcini
mushrooms and ricotta cheese,
whipped with thyme and parmesan cheese

Stracci of fresh pasta whipped with Goose sauce

Main courses

Beef sirloin medallion,
with red wine Sagrantino sauce
and flan of corneal mush and parmesan fondue

Wedding cake and petits four