

Menu Bacco

(Divinity of the wine and grape harvest)

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

Starters

Beef sirloin marinated with porcini mushrooms

Goose smoked breast served with valerian salad and
pan brioche, raspberis vinaigrette



Pasta

Raviolotti fresh pasta stuffed with lamb,
artichokes
and mint

Stracci of fresh pasta with ragù of beef sirloin

Main courses

Roast whoole pig with potaotes and chicory

Wedding cake and petits four