

RAVIOLANDO

A RAVIOLI JOURNEY THROUGH
NORTHERN ITALY

59PP

MAIN COURSE

- SHARED
ENTREE'

FOCACCIA
EVOO, BALSAMIC VINEGAR, GREEN SICILIAN OLIVES
V VG
- PRIMO

CAPPELLACCI FERRARESI ALLA ZUCCA - *REGION EMILIA ROMAGNA*
FILLED WITH PUMPKIN, SAUTEED WITH CHICKEN AND TURKEY
WHITE RAGOUT, ROSEMARY, PARMIGIANO
VO DFO
- SECONDO

AGNOLOTTI PIEMONTESI - *REGION PIEMONTE*
FILLED WITH ROAST BEEF, SOFFRITTO AND CABBAGE,
BEEF JUS, ROSEMARY, PARMIGIANO
DFO
- TERZO

CASONCELLI ALLA BERGAMASCA - *REGION LOMBARDIA*
FILLED WITH ITALIAN STYLE SAUSAGE, AMARETTI
BISCUIT CRUMBS, PEAR, SAUTEED IN BROWN BUTTER,
SAGE, PANCETTA, PARMIGIANO
N

ADD ON

DESSERT	TIRAMISU' TRADIZIONALE V, N, GFO	15
DRINK	ITALIAN WINE PAIRING FLIGHT OF 3 X 100 ML VERMENTINO, NEBBIOLO, SUPERTUSCAN	39PP

V - VEGETARIAN | VG - VEGAN | VGO - VEGAN OPTION | GF - GLUTEN FREE
GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | N - CONTAINS NUTS

STAMPA!