

### **STARTERS**

Bresaola rolls with Caprino cheese Mixed Bruschetta

## **FIRST COURSE**

Trofie pasta with Tuscan meat sauce

# SECOND COURSE

Roast pork loin with milk and aromatic herbs

#### SIDE DISH

Roasted potatoes with marjoram and sage

## DESSERT

Tiramisu with orange and dark chocolate

Coffee

Limoncello

### **PRICE**

- 2 People 150€ pp
- 3 People 130€ pp
- 4 People 90€ pp
- 5 People 70€ pp
- 6 People 65€ pp
- 7 People or more 60€ pp



#### **STARTERS**

Tuscan cheese with jam and honey
Mixed Crostini
Aromatic Bruschetta with fresh tomatoes and basil
Farmer's soup

#### FIRST COURSES

Our secret recipe for fresh Pasta Risotto with seasonal vegetables and truffle

## SECOND COURSE

Chicken with rocket and balsamic vinegar or Roast pork loin with milk and vegetables

#### SIDE DISH

Seasonal vegetables

# **DESSERT**

Tiramisu Coffee Limoncello

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