

Menü Festivo Brunch Buffet - 25.12

Salumi

BRESAOLA SALAME
SPIANATTA
COPPA PANE CARASAU FOCACCIA
ORIGANO al pomodoro

Formaggi

GORGONZOLA TALLEGGIO
PARMIGIANO BURRATINA

Antipasti familiari

SOUPE VELOUTÉE (V) & CARPPACCIO DE BAR, MINI FOCACCIONA (V) VITTELLO TONNATO
DE POTIRON & BOTTARGA & ALLA STRACCIATELA, & TRADIZIONALE
CHÂTAIGNES GRILLÉES AU CHARBON STRACCIATELLA FUMÉE PICKLES DE TOMATES

MINI ARANCINI & ARUGULA, PARMESAN, (V) & MINI FOCACCIONA
À LA TRUFFE NOIRE, & PIGNON TORREFIÉ, & MORTADELLA SICILIANA,
ROQUETTE VINAIGRETTE, CROUTONS PARMESAN CITRON, HUILE D'OLIVE

Secondi

RISOTTO SAINT JACQUES LASAGNE COTOLETA DE VEAU CALZONE
AI FUNGHI PORCINI & EN COQUILLE & AU PINTADE FERMIER, & A LA MILANES & CAPRESSE
(V) GRATINÉE IN CROSTA VERDE, SUR CRÈME DE CHATAIGNES VIERGE CAPRES, CITRON (V)
AU FOUR AU CHARBON DE BOIS ET PARMIGIANO

Contorni

POMMES DE TERRE PETITS OIGNONS BROCOLINI ET CEPES GRILLÉES,
GRENAILLE, & AIGRE DOUX & CITRON
JOUE DE PORC, ROQUETTE VINAIGRE BALSAMIQUE VIEILLI 12 ANS

Dolce

BÛCHE FILIA & BABA AMARETTO & SFOGLIATELLE & CANNOLO & PANETTONE
TIRAMISU PANDORO & TORTA CAPRES & CHIACCHERE

Menü 72 euros par personne / Bottomless prosecco 50 euros par personne

(V) VÉGÉTARIEN

EAUX FRITES, CAFÉ & AMARETTI INCLUS. PRIX NETS EN EUROS. TAXES ET SERVICE INCLUS.
26 PERSONNES MAXIMUM

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Salumi

BRESAOLA **SALAME**
SPIANATTA

COPPA **PANE CARASAU** **FOCACCIA**
ORIGANO al pomodoro

Formaggi

GORGONZOLA **TALLEGGIO**

PARMIGIANO **BURRATINA**

Antipasti familiari



CREAMY PUMPKIN SOUP,  & **SEABASS CARPACCIO, BOTTARGA,** & **MINI FOCACCIONA ALLA STRACCIATELA,**  & **VITTELLO TONNATO TRADIZIONALE**

CHARCOAL-GRILLED CHESTNUTS AND SMOKED STRACCIATELLA TOMATO PICKLES

MINI ARANCINI WITH BLACK TRUFFLE, & **ARUGULA, PARMESAN, ROASTED PINE NUTS,**  & **MINI FOCACCIONA MORTADELLA SICILIANA,**

ARUGULA VINAIGRETTE, PARMESAN CROUTONS LEMON, OLIVE OIL

Secondi

RISOTTO AI FUNGHI PORCINI  & **SCALLOPS IN THE SHELL** & **LASAGNA WITH FREE-RANGE GUINEA FOWL** & **VEAL MILANESE WITH VIRGIN SAUCE AND CAPERS,**  & **CALZONE CAPRESSE**

GRATINATED IN A GREEN CRUST, BAKED IN A CHARCOAL OVEN ON A CHESTNUT CREAM AND PARMIGIANO LEMON

Contorni

NEW POTATOES, & **SMALL ONIONS IN SWEET AND SOUR SAUCE** & **GRILLED BROCCOLINI AND PORCINI MUSHROOMS, LEMON**

PORK CHEEK, ARUGULA 12-YEAR-OLD AGED BALSAMIC VINEGAR



Dolce

FILIA YULE LOG  & **BABA AMARETTO** & **SFOGLIATELLE** & **CANNOLO** & **PANETTONE**
TIRAMISU **PANDORO** & **TORTA CAPRES** & **CHIACCHERE**

72 euros per person / Bottomless prosecco 50 euros per person

 VEGETARIAN

BRITA WATER, COFFEE & AMARETTI INCLUDED. PRICES ARE NET IN EUROS. TAXES AND SERVICE INCLUDED. MAXIMUM 26 PEOPLE.