

# Menu delle Feste

15 DECEMBER 2022 - 6 JANUARY 2023

## APPETIZER

<b>Ostriche in salsa verde</b> Fine de claire oyster - salsa verde - fresh lemon	<b>520</b> (3 pcs)	<b>790</b> (5 pcs)
<b>Cotechino in crosta con lenticchie, porcini e tartufo</b> Pork sausage wrapped in puff pastry - braised lentils - porcini mushrooms and truffle		<b>680</b>
<b>Culatello e burrata al tartufo</b> Culatello ham - burrata cheese - black truffle		<b>790</b>

## PASTA

<b>Cannelloni al brasato di agnello</b> Cannelloni filled with braised lamb shank - thyme béchamel sauce - tomato sauce - pecorino		<b>690</b>
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## MAIN DISH

<b>Brasato al Barolo con pure al tartufo</b> Braised beef cheek - truffle mashed potatoes - Barolo red wine sauce		<b>1,490</b>
<b>Polpo alla Luciana</b> Braised octopus - grilled bread - caviar - olives - carrots - onions - celery		<b>980</b>

## DESSERT

<b>Pampepato alle mandorle e canditi</b> Baked chocolate dough - dried fruits - almonds - hazelnuts - vanilla bean cinnamon sauce - fig jam		<b>350</b>
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