



## EASTER MENU

### Welcome Aperitif

*Banfi Brut - Piemonte DOC*

### APPETIZER

**Charcoal-grilled cuttlefish julienne with its  
sauce, green peas, and crispy wafer**

*Fontanelle - Toscana IGT Chardonnay - 2023*

### FIRST COURSE

**Ravioli filled with pecorino cheese from the Val d'Orcia,  
with the aromas and flavors of the spring garden**

*Poggio alle Mura - Rosso di Montalcino DOC - 2023*

### MAIN COURSE

**Local lamb brick stewed in Brunello di Montalcino,  
Jerusalem artichoke and chicory**

*Poggio alle Mura - Brunello di Montalcino DOCG - 2020*

### DESSERT

**Milk chocolate egg filled with colomba mousse and  
Florus-flavored ice cream**

*Rosa Regale - Brachetto d'Acqui DOCG - 2025*

Four-course tasting menu 110€ | with wine pairing 150€