



Easter April 20th 2025

Welcome aperitif

Banfi Brut Metodo Classico

Amberjack marinated with citrus, spices, and Volterra salt, asparagus,
and strawberries

Fontanelle Chardonnay 2022

Ravioli stuffed with carbonara, broad beans and truffle

Poggio alle Mura Rosso di Montalcino 2022

Rack and roll of lamb, artichokes, peas, and Brunello di Montalcino jus

Poggio alle Mura Brunello di Montalcino 2019

Milk chocolate egg with peanuts, filled with Easter colomba cake, milk foam,
caramel, and passion fruit

Rosa Regale Brachetto d'Acqui 2024

4-course tasting menu 110 € - with wine pairings 150 €

