Tasting Menù Price for Person 50€

STARTER



Roast-Beef, Brown Stock and Green Apples in Osmosis with Wine



Millefeuille of Potatoes, Butter and Sage

MAIN COURSE

Traditional Tortellini in Chicken Broth



SECOND COURSES FROM JOSPER

Beef Capocollo Goulash



Fruit Sauce and Potatoes

DESSERT

Tasting of Italian Christmas Desserts: Panettone, Pandoro and Torrone

Water, cover charge and bread included

A la carte

SIAILILIL	
Roast-Beef, Brown Stock and Green Apples in Osmosis with Wine	13€
Cold Cuts and Cheese Platter with pickles and fig jam	27€
Encore Artichokes Romana and Giudia Style Artichokes	14€
Millefeuille of Potatoes, Butter and Sage	10€
MAIN COURSE	
Traditional Tortellini in Chicken Broth	12€
Gnocchi with Porcini Mushrooms Grilled and Creamed Porcini Mushrooms with Brie Sauce	20€
Lasagna From The Josper Oven with Meat Sauce Ragu' From Fassona	15€
SECOND COURSES FROM JOSPER	
Beef Capocollo Goulash	18€
Beef Fillet whit Brown Sauce, Chutney and Potatoes	22€
Bacon-Wrapped Pork Tenderloin with Bacon,	18€