

# IL REFETTORIO

l'essenza del ristoro

## FISH TASTING LUNCH MENU (€40 FOR PERSON)

### ENTRÉE

### FIRST COURSE

Shellfish ravioli with Abruzzo saffron sauce and sea grapes (1, 2, 3, 7, 10).

### SECOND COURSE

Grilled octopus on black garlic potato foam, capers powder and datterino umami (4, 7, 9, 12, 14).

### DESSERT

Dessert of the day

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## MEAT TASTING LUNCH MENU (€40 FOR PERSON)

### ENTRÉE

### STARTER

Sant'Ilario raw ham aged 36 months with crunchy rye focaccia and garden vegetables in sweet and sour (1,7).

### FIRST COURSE

Juku Wagyu Beef Cappelletti with Aromatic Demi-Glace and Truffle Pearls (1, 3, 6, 9).

### DESSERT

Dessert of the day

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## VEGETARIAN TASTING LUNCH MENU (€40 FOR PERSON)

### ENTRÉE

### STARTER

Poached "Mountain Egg" with asparagus foam, "pur pur" bread crumble, bruscandoli (wild hops) and beetroot powder (1, 3, 5, 7, 8).

### FIRST COURSE

Potato gnocchi with cream of wild spring sprouts, asparagus, parmesan fondue and balsamic vinegar (1, 3, 7)

### DESSERT

Dessert of the day

N.B. In our dishes there may be some products considered for some ALLERGENS.

This presence is possibly signaled for each dish by means of numbers which refer to the list published below.

If you are subject to any food allergies, we kindly ask you to always inform our service staff in any case.

#### Lista degli allergeni / Liste des allergènes / List of allergens:

1 - glutine/gluten, 2 - crostacei/crustacés/crustacean, 3 - uova/oeufs/egg, 4 - pesce/poisson/fish, 5 - arachidi/arachides/peanuts, 6 - soia/soja/soy, 7 - lattosio/lactose, 8 - frutta a guscio/fruits à coques/nuts in shell, 9 - sedano/celery/celeriac, 10 - senape/moutarde/mustard, 11 - semi di sesamo/graines de sésame/sesame seeds, 12 - solfiti/sulfites, 13 - lupini/lupin/lupins, 14 - molluschi/mollusques/shellfish