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

SECOND COURSE

Grilled octopus on black garlic potato mousse, caper powder, and red datterino tomatoes

DESSERT

Dessert of the day

MEAT TASTING LUNCH MENU (€ 40 FOR PERSON)

ENTRÉE

STARTER

Sant'Ilario 36-month-aged prosciutto with crispy focaccia and sweet and sour garden vegetables

FIRST COURSE

Guinea fowl cappelletti with aromatic demi-glace

DESSERT

Dessert of the day

VEGETARIAN TASTING LUNCH MENU (€ 40 FOR PERSON)

ENTRÉE

STARTER

“Poached mountain egg” with porcini mushroom mousse, crispy purpur bread, and beetroot powder

FIRST COURSE

Potato gnocchi stuffed with chanterelle mushrooms, cream of black cabbage, "Nero Fumè" fondue and balsamic vinegar

DESSERT

Dessert of the day

Cover charge € 4