

30
"La bottega del 30"



... e Minou creò la Torta al cioccolato ...

To Start...

Artichoke Mould with Pecorino Romano Foam

Crunchy Code Fish with Kale and Purple Cabbage

*Smoked Eel on creamed green Beans, black Beans,
fresh crunchy salad and Mint.*

Veal Tail with Celery and Fennel

*Tuscan "Fegatello" - pork liver confit seasoned with wild
Fennel- with white Bean and spelt soup.*



Our hand made Fresh Pasta Courses

Organic Barley, Goat Cheese and Peas

Charcoal Spaghetti with crunchy Vegetables, Fava Beans and Pecorino Cheese Fondue

Big Raviolo filled with Spinach, Ricotta cheese, and egg yolk with Truffle sauce from Crete Senesi

Ravioli Filled with Squab with Pine Nuts and Marjoram Pesto

Pappardelle Senatore Cappelli wheat with Duck Ragout and wild Fennel



Our Meat Courses

*Vegetables and Millet with cuttlefish, dressed with
fermented Millet Sauce.*

Guinea Hen with Turnip Tops and Creamed Bread

Cheek of veal, roasted, with creamed potatoes and Cress

*Quail filled of swiss chard and sausage, wrapped in
Lard from "Colonnata" with creamed Pasta*

*Lamb chops "Scottadito" - pan fried- and Braised leg
with Tarragon ice cream.*

Wild Boar with Pasta "Grattini" creamed with Cypress



and to finish... Dessert!

*Hélène's Grandmother dark chocolate Cake and Pear
Sorbet*

*Pistachio Ice Mousse with sablè cashews and salted
Caramel*

Lime and Ginger Parfait

*Blond Chocolate Pop with crunchy dark chocolate Icing
and Smarties*

Meringue Strawberry and vanilla

*we hand make bread, Focaccia, and Breadsticks
every day.*

