



# EASTER MONDAY MENU

Welcome Aperitif with Prosecco and a selection of homemade savory bites

## STARTER

Deconstructed Torta Pasqualina on a seasonal vegetable velouté

## MAIN COURSE

Charcoal-Grilled Selection of Chianina IGP and Cinta Senese

Sliced Chianina steak, picanha, pork neck, artisanal sausage and pancetta, flame-grilled and served with house aromatic sauces

## SIDE DISHES

Golden rustic potatoes and grilled seasonal vegetables

## DESSERT

Silky panna cotta with wild berry coulis

**50 euros per person - beverages not included**

