



*Dinner Menu*

*Starter*

*Hand-rolled zucchini trofie pasta  
with aged Pecorino di Fossa cheese*

*Main Course*

*Veal millefeuille with mushroom  
cream, chard sauce and its reduction,  
served on a bed of spinach, with  
white beans in Tuscan virgin olive  
oil and roasted potatoes*

*- or -*

*Melanzane alla Parmigiana*

*Wedding cake*

*Millefeuille  
Fresh fruit of the season  
Tea and coffee*

*From the cellar:*

*Massi di Mandorlaia - Vermentino Costa Toscana - Conte  
Ferdinando Guicciardini*

*Le Corbinie - Langiavese, Canaiolo - Rosso Toscana IGT -  
Vecchia Cantina*

*Millesimato Stefano Bottega - Blanc de blanc - Extra dry -  
Cantina Bottega*

*Contessa Castiglione - Moscato - Piemonte - Cantina Arione*



*Eleanor & Moritz*

*07.09.2024*