



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 - Sangiovese, Canaiolo - Rosso Toscana IGT -
Vecchia Cantina*

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

Contessa Castiglione - Moscato - Piemonte - Cantina Arione



Eleanor & Moritz

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