



CASTELLO di VELONA
Resort Thermal Spa & Winery
- MONTALCINO -

Holiday Menu

The sparkling wine accompanies
Pappa al pomodoro at its finest expression

Buffet-style - table

Crostino: chicken livers, lard with honey and pears,
with capocollo "typical Tuscan salume"
Crispy and creamy potatoes with pecorino cheese and a poached egg
Selection of cheeses and fresh fruit
Accompanied by seasonal fried foods

First courses

Traditional homemade tortellini in chicken stock
My interpretation of cannelloni sheep ragout,
leeks, and Pienza pecorino cheese

Second courses

Duck breast in millet crust
creamy liver, with truffle and chicory

Dessert

White chocolate mousse with an orange insert,
hazelnut brittle and meringue

€ 175

Beverage not included