Menù

Antipasti

Villaggio Antipasto Platter
Chef's Bruschetta with "Di Santo" EVO Oil
Selection of Warm Country Bites

Primi piatti

Pappardelle with Wild Boar Ragù
Paccheri with Porcini Mushrooms and Sausage
Crioli with Eggplant, Provola and Truffle
"Cesimaiola" Style Ravioli with Ricotta
Handmade Cavati Pasta with Venison Ragù

Secondi piatti

Sliced Roast Pork with Sautéed Chicory
Mixed Meat Roast Trio
Pork Strips with Sweet Pickled Peppers (Papaccelle)
Grilled Caciocavallo Cheese on Valerian with Truffle Shavings
Slow-Cooked Veal with Tintilia Wine Reduction
Selection of Dry-Aged Meats from the Grill

Desserts

Tiramisù Semisphere
Homemade Jam Tart
Ricotta and Pear Cake
Traditional Lemon Delight