

aperitif

SAFFRON RICE ARANCINI FILLED WITH "FAKE" RAGÙ
TRADITIONAL TUSCAN TOMATO & BREAD SOUP

CRISPY DRIED PEPPER, TOMATO CREAM, AND BASIL

WHITE BREAD CROSTINI WITH BEEF TARTARE, MUSTARD, FRESH
HERBS, AND MAYONNAISE

SOFT FOCACCIA WITH SUN-DRIED TOMATOES, CINTA SENESE
CAPOCOLLO, AND BURRATA

appetizer

64°C SLOW-COOKED EGG ON A NEST OF AGRETTI, PARMESAN
FONDUE, AND FRESH TRUFFLE

first course

CAPPELETTI STUFFED WITH CINTA SENESE PORK & BEER, ITS
DEMI-GLACE, AND RED CURRANTS

second course

BRAISED VEAL CHEEK IN RED WINE WITH HERB-INFUSED POTATO
MILLEFEUILLE

GRILLED LAMB CHOPS "SCOTTADITO" STYLE

pre-dessert

HAZELNUT CREAM, HONEY, AND CUSTARD ICE CREAM

dessert

VANILLA MOUSSE, PASSION FRUIT, DARK CHOCOLATE, AND
ALMOND

PRICE: €80, BEVERAGES NOT INCLUDED



hop on over for easter at la certosa!