

TR

&


FRESCOBALDI
TOSCANA



Antipasto

INSALATA INVERNALE

Slow cooked pheasant, Prosciutto Di Parma, roasted delicata squash, walnuts, radicchio and pomegranate

Paired with: Pomino Bianco

Primo

GNUDI

Spinach and ricotta Gnudi with brown butter and crispy sage

Paired with: Alie Rose Maremma

Secondo

SCAMONE

Grilled and roasted rump of lamb with wild mushroom and potato al forno with jus and salsa verde

Paired with: Montesodi Chianti Reserva Rufina

Brunello Castel Giocondo

Dolce

FRUCTONE

Almond, chocolate and dark cherry tart with creme fraiche

Paired with: Pomino Vin Santo

