



VEGETARIAN MENU 1

-STARTERS-

fantasy bruschetta with
season vegetables and
Chianti cheese

-MAIN COURSE-

Homemade tagliatelle with
sage pesto and shepherd's
ricotta

-SECOND COURSE-

Savoury pie
Choice between:
Radicchio and Taleggio
Zucchini and Pecorino
Mushrooms and Parmesan

-DESSERT-

Tiramisu with dark
chocolate flakes and
strawberries



VEGETARIAN MENU 2

-STARTERS-

Season vegetables flan
with Parmesan sauce

-MAIN COURSE-

Ravioli stuffed with burrata
and caramelized cherry
tomatoes, served with a
delicate anchovy sauce

-SECOND COURSE-

Aubergine millefoglie with
crushed pine nuts

-DESSERT-

Panna cotta with cinnamon
flavoured chocolate sauce



VEGETARIAN MENU 3

-STARTERS-

Zucchini carpaccio with
goat cheese, served with
olive and herbs bread

-MAIN COURSE-

Potato and Parmesan
dumplings with Gorgonzola
and nuts sauce

-SECOND COURSE-

Phyllo pastry lentils puffs
with tomato sauce

-DESSERT-

Chokolade cake