

Menu Version I

First Course

Salmon Carpaccio

Thin slices of fresh salmon with citrus notes and caviar

Second Course

Lobster Risotto

Arborio rice slow cooked in lobster broth

Third Course

Porchetta with Creamy Orzo

Slow-roasted pork with herbs and citrus

Dessert

Pistachio Cannoli

With Ricotta and Pistachio cream

Menu Version II

First Course

Vitello Tonnato

Tender sliced veal with a smooth tuna-capers sauce

Second Course

Truffle Risotto

Arborio rice with oyster mushrooms

Third Course

Beef Cheek Ragù Lasagna

Slow-cooked Ragù layered with pasta and béchamel sauce

Dessert

Chestnut Profiterole

Choux pastries filled with velvet-smooth chestnut cream and caramelized hazelnuts