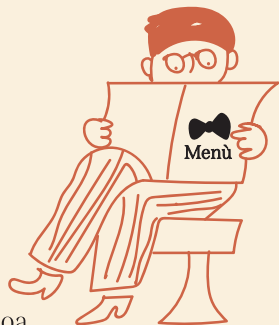




# Gourmet dinner

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## Antipasti

Classic tiramisu in a glass with ladyfingers coffee syrup and cocoa

Matcha tea cream with Marsala-infused pears and airy lemon panna cotta

Hazelnut bar with puffed rice coffee meringue and salted caramel

## Primi

Lemon tagliolini with tuna buffalo stracciatella and caper powder

Traditional Romagna passatelli with rabbit ragout  
ginger-infused carrot cream baby spinach and lemon

Stracchino cheese plin with black truffle and crispy arugula

Beetroot risotto with pecorino cheese pear plantain chips and balsamic pearls

## Secondi

Confit monkfish with yellow cherry tomatoes bacon wild fennel  
and Taggiasca olives

Seabream fillet with clam sauce cauliflower purée and baby spinach

Mora Romagnola pork fillet with honey-braised leeks golden apple purée and

Jerusalem artichoke chips

Slow-cooked beef shoulder with pumpkin cream buttered  
spinach and Sangiovese sauce

Organic soft-boiled egg with potato cream truffle  
pearls baby spinach and Parmesan shavings

Our eggplant parmigiana with cherry tomato cream basil and mozzarella espuma

## Dessert

Classic tiramisu in a glass with ladyfingers coffee syrup and cocoa

Matcha tea cream with Marsala-infused pears and airy lemon panna cotta

Hazelnut bar with puffed rice coffee meringue and salted caramel