

# *Tasting Menu* ***I Classici***





## **Chef Entrée**

### **Egg, asparagus and bacon**

C,G,H,#

### **Potato's "Bottoncini"**

Pecorino cheese, red onion, truffle

A,C,G,I,#

### **Spinach Cannolo**

Cinta Senese ragout sauce, tomato reduction, hazelnut crumble

A,C,G,H,I,#

### **Chianina meat**

Truffle, peas

A,G,I,#

### **Waiting for dessert...**

C,G,#

### **Strawberry, pistachio and chocolate**

A,C,G,H,#

### **Mignardises**

A,C,G,H,#

€ 130



List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 “substances or products causing allergies or intolerances”

- A. Cereals containing gluten,  
their derivative strains and by-products<sup>\*1</sup>
- B. Crustaceans and products based on shellfish
- C. Eggs and by-products
- D. Fish and products based on fish
- E. Peanuts and peanut-based products
- F. Soy and soy-based products
- G. Milk and dairy products (lactose included)
- H. Fruits in shell and their by-products<sup>\*2</sup>
- I. Celery and products based on celery
- J. Mustard and mustard-based products
- K. Sesame seeds and sesame seeds-based products
- L. Sulphur dioxide and sulphites<sup>\*3</sup>
- M. Lupine and lupine-based products
- N. Molluscs and products based on molluscs

<sup>\*1</sup> i.e. wheat, rye, barley, oat, emmer, kamut

<sup>\*2</sup> in concentrations above 10 mg/kg

<sup>\*3</sup> i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts

**\*FROZEN PRODUCTS:** DISHES MARKED WITH ( \* ) ARE PREPARED WITH RAW MATERIALS FROZEN OR FROZEN AT ORIGIN

**# THERMAL ABATEMENT:** IN COMPLIANCE WITH THE CURRENT NATIONAL FOOD SAFETY REGULATIONS, WE INFORM YOU THAT ALL THE FRESH PRODUCTS ON THE MENU MAY HAVE BEEN SUBJECTED TO A PROCESS OF THERMAL ABATEMENT, EVEN NEGATIVE.



Vegetariano



Vegano

