



CAFÉ CAPRICCIO
CHAÎNE DE RÔTISSEURS MENU

LA FESTA DI CACCIATORE
DELECTATIONS FROM THE FARM AND FOREST

FIRST COURSE

BRESAOLA: AIR DRIED BEEF FROM VALTELLINA, LOMBARDIA
WOOD FIRED FOCACCIA WITH ROASTED PLUM TOMATOES & HERBS
MOLITERNO: TRUFFLE PECORINO FROM SARDEGNA
GRAN MUGELLO: TUSCAN- COW-MILK TRUFFLE CHEESE FROM TRATTORIA IL
PALAGIACCIO NEAR FIRENZE
Vino: Zardetto Prosecco Brut DOC NV

SECOND COURSE

GALANTINE OF DUCK BREAST
FARRO
ROASTED SWEET PEPPERS
Vino: Cigliuti Barbera d'Alba "Serraboella" 2019

THIRD COURSE

RAGU OF PHEASANT AND RABBIT SAUSAGE
HAND MADE PASTA, FATTA IN CASA
Vino: Caiarossa Pergolaia (Super Tuscan) 2016

MAIN COURSE

OSSOBUCO D'AGNELLO (LAMB) TUSCAN WINE SAUCE
ROOT VEGETABLE PORRIDGE
Vino: La Lecciaia Reserva Collina dei Lecci Brunello di Montalcino 2009

DOLCE