



## *Christmas Lunch*

*Wednesday, December 25, 2024*

*Welcome kombucha and crispy Mediterranean*

*Lentil cream, kefir, mint oil and crunchy quinoa*

*Sourdough bread and wholemeal flours with soft butter*

*The return to Bertagnì, fried cod with braised cabbage and black garlic cream*

*Artichoke, pecorino cream, mushroom powder and mint pesto*

*Handmade Christmas cappelletti in broth*

*Monkfish in caciucco sauce, green beans, candied lemon and cereal crackers*



*Bronte pistachio ice cream, cocoa crumble and dark rum drops*

*Handmade naturally leavened Panettone from Baretto, citrus cream and candied orange*

*Coffee and small pastries*

### **Wines**

**Prosecco di Conegliano DOCG Extra Brut di San Giuseppe**  
**Vermentino Petra di Bellavista in Tuscany Chianti Castiglioni dei Marchesi Frescobaldi**

***Price 85€ per person all inclusive***