



## MENU DEGUSTAZIONE

*September 2008*

### **Warm and cold**

John Dory with oyster vinaigrette, scallop with emulsion of cucumber

*Serena 2007*

Sauvignon Blanc



**Potato ravioli** stuffed of frog and duck liver on Jerusalem artichokes

*Fontanelle 2007*

Chardonnay



**Fusilli** braised with onion fondue, Pressed pork cheek and artichokes hearts

Brunello di Montalcino **POGGIO ALLE MURA** 1998

Sangiovese



**Pigeon**, its leg confit with parsnip purée and flavored Orsini garlic bread

Brunello di Montalcino **POGGIO ALL'ORO RISERVA** 1995

Sangiovese



**Chocolate cannolo** filled with yogurt mousse and pineapple sorbet

*FloruS 2006*

Moscadello di Montalcino

*Price menu 5 course € 90,00 - with wines € 150,00*