

# SEAFOOD TASTING

WELCOME APERITIF

# **APPETISERS**

Scallop au gratin, 'canoce' double cooked cod mantecato, saffron sautéed prawns with soft polenta

#### FIRST COURSES

Marinated pumpkin and sea bream risotto Caserecce with creamed Romanesco broccoli and monkfish

SORBET

# MAIN COURSES

Grouper slice in potato crust and date cream
Adriatic fried food

# DESSERT

Christmas dessert

# WITH LIVE MUSIC

For info and reservations: +39 340 113 4542 (



RISTORANTE SABBIONI



# LAND TASTING

WELCOME APERITIF

#### **APPETISERS**

Brie and mushroom crostone and lardo di colonnata Sauris ham and carne salada with sweet and sour vegetables

#### FIRST COURSES

Pumpkin risotto with gorgonzola cream and walnuts Caserecce pasta with creamed Romanesco broccoli and crispy guanciale bacon

SORBET

# MAIN COURSES

Angus tagliata on parmesan cream cheese and baked potatoes
Cheese fantasy with mustard

# DESSERT

Christmas dessert

# WITH LIVE MUSIC

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