Easter Menu

VILLA SOSTAGA, MARCH 31 2024

ENTRÉE
Bluefin tuna tartare with soy sauce and flax seed wafer

ANTIPASTO
Seared scallops on fennel and orange salad with Parmesan crumble

MAIN COURSE
Bronze-drawn maccheroncini with venison ragout with olives and Tuscan pecorino flakes

SECOND COURSE
Scamone di agnello brasato con le sue verdure e polenta di Storo morbida

PRE-DESSERT
Blueberry sorbet

DESSERT
Colomba with vanilla sauce

€ 70,00 per person (excluding drinks and wines)