

OSTERIA
DEL
TASSO
December 25th

Christmas Lunch

*To start
Welcome dish from our Chef
with a glass of Cuvée Royale Marchese Antinori Franciacorta D.O.C.G.*

STARTER

Crunchy egg, cauliflower cream, topinambur and roasted artichoke

FIRST COURSES

Passatelli pasta in capon broth
Cacio e pepe ravioli, butternut squash and black truffle

MAIN COURSE

Braised beef cheek, leeks and potato purée

DESSERT

Orange tart

100€ per person, wines not included