



**DULCISINFUNDO**

RISTORANTE

*Christmas*  
**MENU**

Welcome from the Chef and Sparkling Rosé

**Appetizer Tasting**

Beef tartare  
Fillo pastry basket with filling  
Zucchini, provola cheese, and ham flan  
Baked polenta with Colonnata lard and walnuts

**First Courses**

Chianti risotto with sausage and leek cream  
Yellow pumpkin ravioli in black dough with white cinta  
pork ragù

**Main Courses**

Tuscan capon stuffed with chestnuts on a bed of purple  
potato purée  
Wild boar peposo from our estates

**Dessert**

Artisan panettone with zabaione cream made with  
Castello del Trebbio Vinsanto

€60/person  
wines not included

For info and reservations:  
+39 335 873 1876



[www.dulcisinfundo.net](http://www.dulcisinfundo.net)