



Christmas MENU

Welcome from the Chef and Sparkling Rosé

Appetizers

Beef tartare

Phyllo pastry basket

Zucchini, provolone, and ham flan

First Courses

Chianti and sausage risotto

Tortellone stuffed with egg and Cinta pork ragù

Main Courses

Tuscan capon stuffed with purple potato purée

Wild boar peposo (stew) from our estates

Dessert

Artisan panettone with zabaione cream made
with Castello del Trebbio Vinsanto

