



IL BIANCONIGLIO

COMPANY CHRISTMAS DINNERS MENU

APPETIZERS

Cold and warm assorted appetizer (1)

STARTERS

Garganelli pasta with norcina sauce (1,3,7)

Tagliatelle pasta with white Chianina meat ragù (1,3,8)

Purple potato Ravioli pasta with saffron sauce and poppy seeds (1,11)

Yellow creamy Risotto with smoked goose (8)

MAIN COURSES

LTC pork fillet with Sagrantino red wine reduction and borettane onions (14)

Braised beef with leek (8)

LTC pork loin with porcini mushrooms

DESSERT MENU

Puff pastry Tulip with mango mousse (1,3)

Cantucci with Vin Santo (1,3,7,9)

Meringue with pistachio nutella (1,3,9)

WINES

I Girasoli di Sant'Andrea - Campecolle - IGT Umbria White/Red wine

CREATE YOUR MENU BY ADDING TO THE APPETIZER
a starter, a main course and a dessert of your choice

25.00 €

Total cost including micro-filtered water, wine and cover charge

ALLERGENS Our products might contain traces of the following ingredients: (1) Cereals containing gluten, (2) Shell-fish and derivatives, (3) Eggs and derivatives, (4) Fish and derivatives, (5)Peanuts and derivatives, (6) Soy and derivatives, (7) Milk and derivatives, (8) Celery and derivatives, (9) Nuts (almonds, hazelnuts, walnuts, cashews, pistachos), (10) Mustard and derivatives, (11) Sesame and derivatives, (12) Lupini beans and derivatives, (13) Shellfish and derivatives, (14) Sulphour dioxide and sulphites (at a concentration of more than 10 mg/kg or mg/l)