



IL BIANCONIGLIO

CHRISTMAS LUNCH MENU

APPETIZERS

Galantina
Norcia salami selection
Rose petal Ravigiolo
Crostino with meat and "cinta senese" lard

STARTERS

Lasagnetta with goose sauce
Cappelletti pasta with capon broth

MAIN COURSES

Guinea Fowl breast with chesnuts, mashed potatoes and castelluccio lentils

DESSERTS

Pandoro with chantilly cream and mango

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

40.00 €

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 derivates, (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)