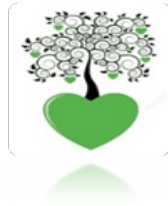


Il Desco Bistrot

TASTING MENU -SUMMER -2019



V vegetarian - GF gluten free - DF dairy free

APPETIZER

Typical Tuscan cold cut, crafted cheeses, and homemade “Giardiniera GF
Caprese *Mon Amour* with organic tomatoes, buffalo mozzarella and organic olive oil V+GF

FIRST COURSES

Traditional lasagna with Tuscan beef ragout
Salted crepes Sorrentina style, with organic tomatoes, buffalo mozzarella and basil V+GF

MAIN COURSES

Guinea fowl pan cooked with Vernaccia wine and aromatic herbs GF+DF
Salmon gratin, dill mayonnaise and vegetables salad from our farm GF+DF

DESSERT

Yogurt mousse with berries and meringues V+GF+DF
Chocolate souffle with organic jam V+GF+DF

The menu includes the sampling of two appetizers, two first dishes, one second course and
one cake per person - service and tax included-
- Cost is €37.00€pp- cover charge €2,00 per person