

# **Il Desco Bistrot**

## **AUTUMN TASTING MENU 2018**



GF – Gluten Free

### **Appetizers**

Warm sheep ricotta cheese and broccoli flan with cardamom oil GF  
Typical Tuscan cold cuts and buffalo mozzarella on citrus marinated chicory GF

### **First courses**

Chickpeas cream with codfish and leek GF  
Crêpe with yellow pumpkin, rosemary and burrata cheese GF

### **Second courses**

Stewed beef with emulsified potatoes at organic ev olive oil GF  
Pork fillet with Chianti wine reduction and braised onion on top GF

### **Dessert**

Ricotta cheese mousse with dried fig and walnut crumble GF  
Dark chocolate cake with organic compote GF  
Tarte Tatin with peanuts ice cream

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