

Irene
FIRENZE

CHRISTMAS LUNCH

Mixed fried shrimp, squid and winter vegetables

or

Raw sea bass, marinated pear and white truffle

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Homemade tortelli with chestnut flour and mushrooms,
parmesan cheese and black truffle

or

Homemade cappelletti pasta in chicken broth

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Stuffed calamari, beccafico style and stewed cabbage

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Veal cheek, braised in Chianti Classico, mashed potatoes, broccoli and black truffle

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Mandarin sorbet

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Homemade Florentine Cartellate, cooked wine
and panettone ice cream

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Coffee and petit four

€150 per person, excluding beverages