



Tasting Menus

Kate Mauri

*Allergens: indicated in letters, as per list at the end of the menu
Thermal abatement: indicated in an asterisk, as per note at the end of the menu*

TRADIZIONE

Chef's Welcome Entrée

Marinated veal,

Burrata ice cream, melon in Vin Santo, timut pepper

*G,**

Fusilloni "PastaPanarese",

beaten guinea fowl, caramelised plum dressing, Gran Riserva pecorino cheese

*A, G, I,**

Chianina Fillet,

foie gras escalope, truffle, cherry tomatoes jam, vegetables with white sesame

*G, I,**

Pre-dessert

Our Tiramisù

*A, C, G, H,**

Mignardises

€ 100.00

List of allergens for which there is an obligation to be indicated on the label, Annex III bis
(Directive 2003/89 / CE and ss. Mm.)

A CEREALS and products containing GLUTEN

B CRUSTACEANS and products thereof

C EGGS and products thereof

D FISH and products thereof

E PEANUTS and products thereof

F SOYBEANS and products thereof

G MILK and products thereof (including LACTOSE)

H NUTS and products thereof

I CELERY and products thereof

J MUSTARD and products thereof

K SESAME SEEDS and products thereof

L SULPHUR DIOXIDE AND SULPHITES in concentrations above 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide

M LUPINE and products thereof

N SHELLFISH and products thereof

* THERMAL ABATEMENT: in compliance with the current national food safety regulations, we inform you that all the fresh products on the menu may have been subjected to a process of thermal abatement, even negative.

