



Balcony *of love*

M E N U

Roots

Our Chef's Entrée

Polenta cube flavored with sweet gorgonzola cheese
and Bronte pistachio cream pouring

Starter

Crème brûlée of Polignano a Mare saffron potatoes
with porcini mushrooms from Borgotaro
and crispy bacon petals from Norcia

Pasta dish

Vipiteno butter and black truffle
from Norcia spaghetti

Our Chef's surprise

Special food and drink

Main course

Veal fillet in demi glace sauce
served with a brunoise of local vegetables
and potato millefeuille and bread slices

Dessert

Chantilly cream revisited with puff pastry triangles,
dark chocolate, Gran Marnier spheres,
red raspberries with a light spicy note

