



2017

# Easter Sunday Menu

'Torre del Gusto' appetizers'

Trio of crispy toasted bread with

La Tenuta olive oil, Pate with myrtle, Tuscan Pecorino cream

Fennel Flan

Focaccia with Mediterranean flavours

Selection of Tuscan cured meats Spinach Fritters

#### **First Course**

Vermentino wine Risotto, with sausage and artichokes

Pici with organic-beef white ragu sauce

### Second Course

Imperial meat roll

By an ancient recipe, the encounter between Maremmana organic beef and pork loin,

flavored with bread, olives and rosemary and oven-baked slowly

Last but not least, as tradition dictates ... the unmissable

Roasted lamb

#### **Side Dishes**

Roasted potatoes

Mixed salad

Dessert

Easter cake with fresh orange cream

## Drinks

La Tenuta white and red house wine Mineral water Coffee and liqueurs