

TASTING MENU

“Chianina IGP” Beef Tartare
al coltello

or

“Osa” Vin Santo Chicken Liver pate

Rascioni e Cecconello I.G.T. 2015 bianco
€ 5

Hen Egg cooked at 65° C

Black pepper & cheese “Pici”

NARA’ Salustri I.G.T. 2015 bianco
€ 5

Nello’s “Rossini Fillet”
(A side of choice from the menu)

Santa Marta Salustri, Montecucco D.O.C. 2012
€ 7

“Castiglione cake”
with beer ice cream

Solalto, Fatt le Pupille, Maremma Toscana I.G.T.
€ 5

Coffee

€ 42

per person, beverages excluded.

We ask that the Tasting Menu be ordered by the whole table.

Nello’s Gin&Tonic

BlueGin and Tonic Water AQ Extra Dry or Green
€ 10