



# VEGAN MENÙ 8 MARCH 2025

*To the inspiring women,  
today and always!*

Welcome Mimosa Cocktail

## Starter

### **Passeggiata nel Bosco**

Terrine of young carrots, peppers, greens, shii-take mushrooms, leek and celery, fruit salad and sprouts of raspberry citronette

## First Course

### **L'Ombelico del Mondo**

Porcini mushrooms and truffle risotto with cashew nuts cheese and biodynamic saffron from Calabria, creaming of cauliflower and butter with parmesan and puffed wild rice

## Main Course

### **Carpe Diem**

Crispy Cecina with Roman-style cooked artichokes, courgettes and confit tomatoes, datterini tomato sauce, a gastrique of plain yogurt and shiitake mushrooms decorated with cashew cheese and mint

## Pre-Dessert

## Dessert

### **Il Pensiero di Ettore**

Sicilian cannolo stuffed with almond ricotta, raspberry sorbet and orange contrast

Price per person € 120

Water and coffee included