

Silvia

PARIS

Menù Festivo

BRUNCH ITALIANO

Antipasti

ARANCINI TRUFFE & TUTTI

Artisan coldcuts and Italian cheeses, mozzarella di buffala, focaccia bread, vitello tonnato, beef carpaccio, fried polenta...

Secondi & Contorni

STUFFED CANNELLONIS

rabbit, chestnuts on a grana padano cream, veal jus

PECORINO CAPON

stuffed with Milano cabbage, raisins and prunes

SCALLOPS SHELL

baked on wood fire

CHEF'S CALZONE

cooked 'à la minute', smoked provolone, cheese, wild chicory & porcini

Chestnuts with butter 

Celery risotto, artichokes and winter truffle 

'Cipolline' onions, bittersweets with 12 years balsamic vinegar 

Dolce

PANETTONE FARCI & CO

Pandoro, tozzetti, mostaccioli, amaretti grande
Citrus baba and vanilla Chantilly cream
Fresh and sundried fruits

Prosecco & Vino

included

Valdobbiadene Prosecco
Superiore DOCG Extra brut

Selection of Italian wines from 'Casa Paladin'

“ The Paladin Family has been growing since 1962, gathering meaningful experiences and continuing to cultivate native grape varieties from its homeland in the Veneto region with unwavering respect and precision, aging precious wines in its own wine cellars. ”

115 euros per person