



RISTORANTE
SAN GREGORIO

Chef's 4-course tasting	65
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Rabbit and chicory salad, dried white figs and lemon confit	20
Raw-cooked Podolic beef, hay smoked yogurt, local hazelnuts	22
Curly cabbage stuffed with cotechino, "Quarantini" bean soup and cooked must	18
Broken "Candele" pasta, cabbage and cauliflower, oily fish lightly marinated	22
Tortelli stuffed with smoked buffalo ricotta, Piennolo cherry tomatoes and "Pelatella" bacon	20
Paccheri with tomato sauce from the Orto di San Gregorio	22
Fettuccine with pork ragout, bruised olives and Parmigiano Reggiano riserva	22
Grilled slice of salt dried cod, first fruits from the vegetable garden	24
Leg of lamb "Laticauda ", late radicchio, walnuts and pecorino cheese sauce	24
Beef sirloin, celeriac puree and horseradish, wild leaf salad	20
Cheese Experience	24
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Baked ricotta, buckwheat sablè, pear confit and red wine sorbet	12
Terra mia: chocolate and hazelnut cake, vanilla ice cream	12
Citrus Delight	12

CONSUMER WARNINGS

Raw materials: some dishes and/or ingredients are prepared with blast chilled and/or frozen raw materials at the origin to ensure food quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and 853/04 and subsequent amendments or additions. To consult the allergen register, our guests are kindly requested to contact the room staff or by using the QR Code.

Our staff is available for any further clarification on the matter.



Scan the QR Code for
allergen information