

## **Menu 1**

### **Course I**

Pear carpaccio with baked goat cheese on orange caramel

### **Course II**

Gnocchi in basil pesto with mozzarella and pine nuts

*or*

Corn poulard with orange risotto

*or*

Fried redfish fillet with saffron sauce

### **Course III**

Tiramisù

**39,90 € p.p.**

## **Menu 2**

### **Course I**

Pear carpaccio with baked goat cheese on orange caramel

### **Course II**

Fiocchi filled with cheese/pears in cheese sauce

*or*

Ossobuco (veal knuckle) alla Milanese with saffron risotto

*or*

Salmon slices on lobster sauce

### **Course III**

Panna Cotta ai due Gusti

**42,00 € p.p.**



## **Menu 3**

### **Course I**

Antipasto Misto Gioia

### **Course II**

Fiocchi filled with pear and cheese in Taleggio sauce

*or*

Braised ox cheeks in red wine sauce

*or*

Baked pikeperch fillet with saffron sauce

### **Course III**

Cheesecake with strawberry sauce

**44,00 € p.p.**