

VEGETARIAN MENU

APPETISERS

Welcome aperitif

Glass of sparkling wine accompanied by the chef's appetisers

Golden pumpkin flower

with stringy mozzarella cheese

Porcino Mushroom in Genovese style

served in a Parmesan wafer with crispy bacon

Potatoes puff pastry

with tomato, mozzarella and parmesan cheese

Poached Egg

in Parmesan Cream and Truffle

FIRST COURSE

Tagliolini fresh pasta

served with Pistachio Pesto and Aromatic Herbs

SECOND COURSE

Aubergine flan

with mozzarella and tomato heart served on a Parmesan wafer

DESSERT

Chef's Dolcetto

with Passito wine

DRINKS

Metodo Classico 6 Sottosopra – Cantina Giorgi

S. Marzano Primitivo Rosé wine

Barbera Oltraja Red wine

Coffee

Limoncello or Mirto

€50,00 per person

Please RSVP dinner@aapc2022.eu

by Tuesday 6th at 13.00