

Le Terre

Le Terre Christmas Menu 2023

AMUSE-BOUCHE

The welcome of the Chef

∞

APPETIZERS

Roasted octopus Puttanesca style

∞

FIRST COURSES

Red tortello stuffed with buffalo ricotta cheese "Quattro Portoni",
artichoke cream and 'Nduja drops

Risotto with yellow pumpkin, vanilla spinach cream and Amaretto mousse

∞

MAIN COURSE

Lamb with aromatic herbs and potato milfoil

∞

PRE-DESSERT

The Coconut and the Lime

∞

DESSERT

Modern Raspberry Sacher

WE ARE CELEBRATING CHRISTMAS

Panettone and Pandoro

Panna and San Pellegrino water, coffee

75€ per person wines not included