

Spring menu

Appetizers

Parmigianina Palace Hotel
Fassona tartare with egg 65 and truffle

Platter of local cured meats

Tris of fish (tuna cooked at low temperature ,
crostini with Cantabrian anchovies , prawns in court buillon and mayo
sauce)

First dishes

Handmade woodpickers with Norcia truffle

Homemade ravioli stuffed with rabbit, Treviso radicchio and Parmesan
sauce

Paccheri with ragout from the courtyard

Second courses

Eye rib eye cooked at low temperature with sautéed artichoke wedges

Veal filet mignon and fondant potatoes

Terrine of pork and seasonal vegetables

Dessert

Fruit pavlova

Almond Bavarian cream with salted chocolate crumble

Zuppa Inglese 2.0

Selection of cheeses accompanied by local jams

