



LUNCH

By our chef Riccardo Pepe

Aglianico del Vulture red wine home-made bread, dill scented with pecorino cheese mousse and red pepper "Crusco" I.G.P.

Chianti red wine risotto with "Taleggio" cheese fondue and crispy pork cheek

Wine pairing: Roma red. Winery: Federici

Baked pear in must wine, filled with ricotta cheese, pine nuts and honey mousse, with crumble of Tuscan "cantucci"

*****Wine pairing: Moscato rosa. Winery: Franz Haas**

€ 35,00

DINNER

By our chef Riccardo Pepe

Aglianico del Vulture red wine home-made bread, dill scented with pecorino cheese mousse and red pepper "Crusco" I.G.P.

Barolo marinated veal carpaccio with roman mesclun, porcini mushroom tartare, grana flakes and walnuts

Wine pairing: Refosco dal penducolo rosso. Winery: Marina Danieli

Tonnarelli with pork sausage ragout and chestnuts from "Viterbo"

Vino abbinato: Atto | Cantina: Cantine del Notaio

Duck baked on low heat with wild berries sauce and "Mirto" wine from Sardinia

Wine pairing: Atto. Winery: Cantina del notaio

Baked pear in must wine, filled with ricotta cheese, pine nuts and honey mousse, with crumble of Tuscan "cantucci"

Wine pairing: Moscato rosa. Winery: Franz Haas

€ 60,00



ELIZABETH
UNIQUE HOTEL ROME