

Vincognito

MENU

-Antipasti -

Mixed Marinated Olives & Salame Finocchiona
48 Hour Sour Dough & Cultured Butter – Focaccia & Herb Butter
Venison crudo

-Pasta-

Polenta, ricotta & lamb ragu
Casunzei
(Tipical "Raviolo" with beetroot, spinach & potato)

-First Main-

Mushroom risotto, mountain's herbs & folwers

-Second Main-

Gnel in tecia
(Lamb cooked in a cast iron skillet (Tecia), traditional way))

-Dessert-

Formaggio Selection
Zabaione strawberry