



Cappuccini Resort
CUCINA SAN FRANCESCO

Holy Easter

• 2019 •

MENU

Little rose of marinated beef, celery and oil of the Convent
Savory shortbread with fresh goat cheese and cherry tomatoes
Boiled egg and local salami Berlinghetto

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Cold tomato cream, burrata and oil

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Carnaroli San Massimo reserve with Brescia robiola and egg yolk
Classic bread Casoncello with foamy mountain butter
Baked kid, potatoes and Mulino Belotti polenta

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Chamomile ice cream strawberries and spumiglia with cherry extract

The traditional Colomba

Wines: Cappuccini selection

57