

## IL CASCINALE

### ANTIPASTI

<b>Salumeria Board</b>	18
COUNTRY PORK PATÉ, DUCK RILLETTE, SHAVED JAMBON DE BAYONNE, GRAIN MUSTARD CORNICHON, SLICED PEAR, BRIOCHE TOAST	
<b>Calvofiore Veneziano</b> V/G/D	13
CINNAMON, FENNEL, CORIANDER, GOLDEN RAISINS, ALMONDS, PARSLEY	
<b>Zuppa di Lenticchie</b> N/D/G	8
CHICKEN BROTH, POTATOES, WHITE BEANS, WINTER VEGETABLES	
<b>Insalata Verde</b> V/G	14
ROASTED PEARS, BEETS, GORGONZOLA DOLCE, PINE NUTS, BALSAMIC	

### PRIMI

<b>Risotto di Funghi</b> V/N/G	23
BUTTERNUT, SAGE, PARMESAN	
<b>Sugo D'Agnello*</b> N	26
HANDMADE TAGLIATELLE, PARMESAN, RED WINE, TOMATO	
<b>Penne con Pollo e Rosmarino</b> * N	25
HEN OF THE WOODS, MARSALA JUS, SHAVED PARMESAN	

### SECONDI

<b>Bistecca alla Fiorentina (Serves Two)*</b> N	65
SWEET POTATO CROCCHETTE, ROASTED FARM CARROTS, 10 YEAR AGED BALSAMICO	
<b>Pollo Saltimbocca</b> N	25
PARMESAN POLENTA, PAN SEARED WINTER GREENS, ROSEMARY JUS	
<b>Trota alla Giglia</b> * N/G/D	26
LENTILS, FRIED POTATOES, GRILLED WINTER CHICORIES, BERGAMOT OIL, SALE MARINO	

### DOLCE

<b>Bombolone di Zucca</b> V/N	10
<b>Marsala Apples in Mascarpone Cream</b> V/N	10
CRANBERRIES, GENOISE	