

Ruffino dining anno 2021

Amuse-bouche

*Depp-fried leek risotto with sauce of
tomatoes from the garden*

Aperol-Cocktail

Tartar of trout from Visso

*With pickled cucumbers and balsamico dressing with
bleak roe from Kalix in Sweden*

Soup of Lentils from Castelluccio

*Flavored with truffles and herbs. Served with crostini of
cream cheese and salted lemons*

Agnolotti fatti a mano

*Stuffed with puree of peas and mascarpone. Served with pancetta
in chicken stock with sage and browned butter*

Slow food cooked breast of beef

Pepper sauce, potato galette and roasted tomatoes from the garden

Dolce

*Varm zabaglione - a recipe from our cookbook - with almond cakes
direct from the oven with raspberry jam*

Assiette with petit fours

espresso

We make it simple - but not simpler

Peter och Carina

67 euro